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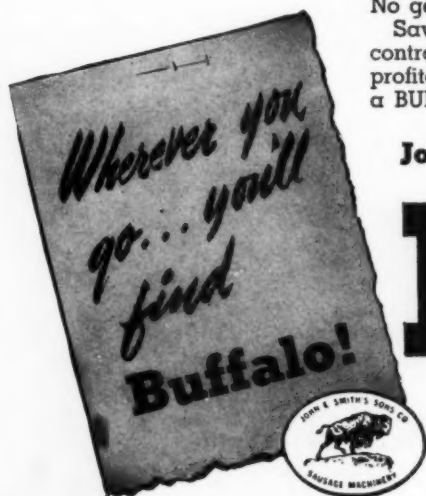
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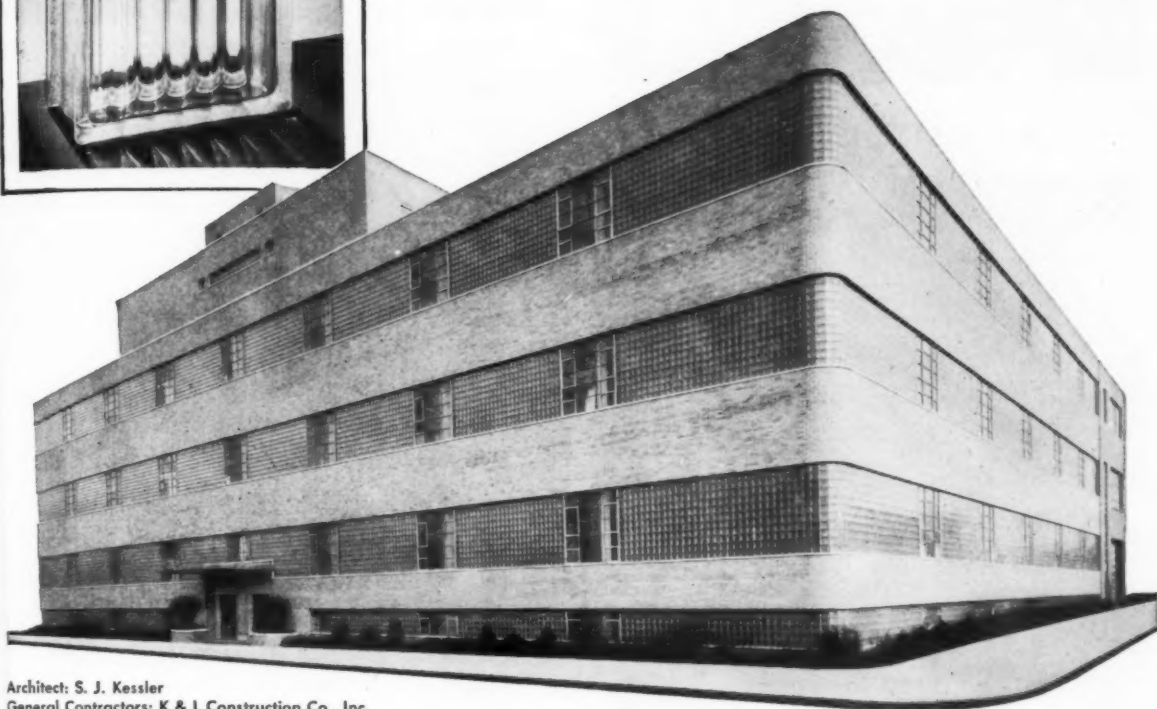
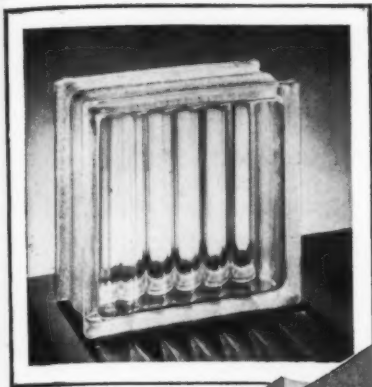
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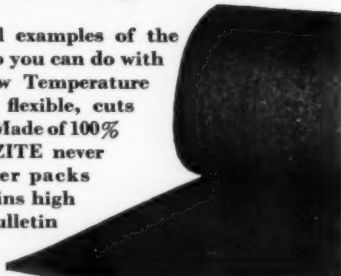


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# THE NATIONAL PROVISIONER

Volume 117

OCTOBER 4, 1947

Number 14

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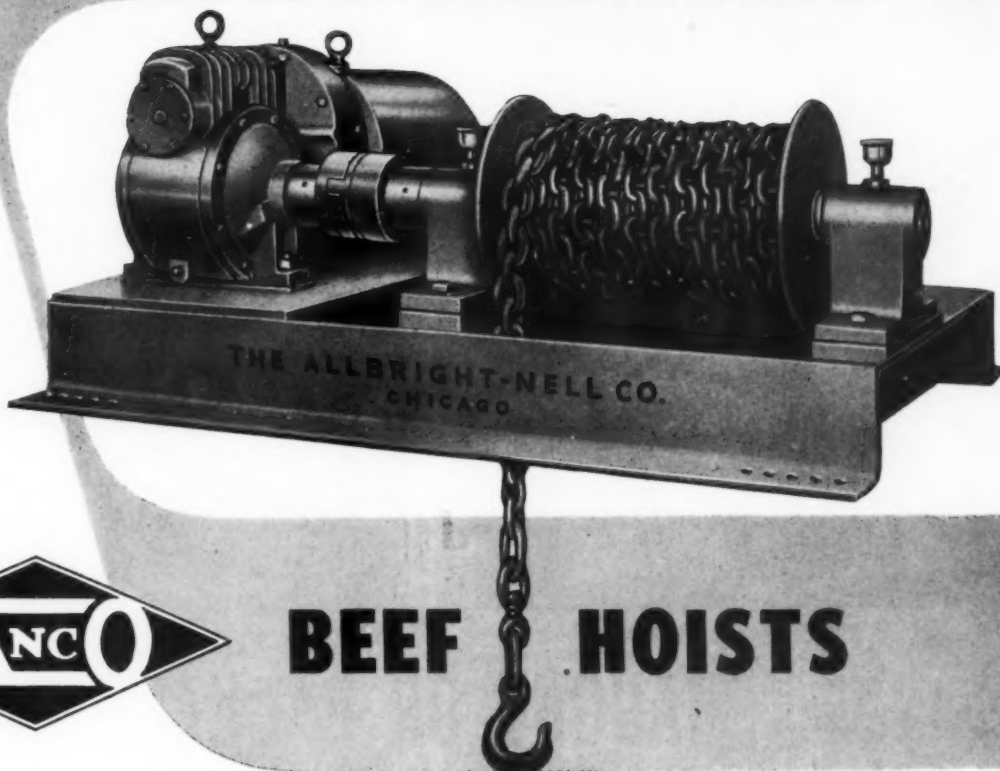
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## DRAUGHT OR PACKAGE:

Which is more profitable to the brewing industry?

The year was 1935.

Beer had just been successfully packaged in cans. The cans were trade-marked "Keglined."

And here was how the beer market split up at that time: 75% was sold and consumed in taverns; 25% was packaged for consumption in the home.

Twelve years slipped by, while the country changed from a depression to defense preparation, to four years of successful war, and back to peacetime re-conversion.

And here is how the beer market now

splits up in the fall of 1947: 33% is draught and 67% is packaged for home consumption.

To the brewer the interesting aspect of this change is that his package business is the more profitable end. It affords better brand identification. It is a trend that began with the introduction of that easy-to-take-home package, cans trade-marked "Keglined."

We wish we could claim that even half the home-beer business was in the package we invented. We can't. But we do maintain that our beer can encouraged the wholesome habit of drinking beer at

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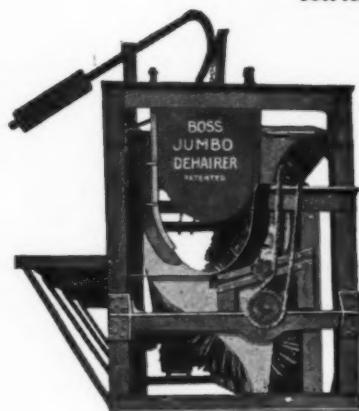


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# DEHAIRERS

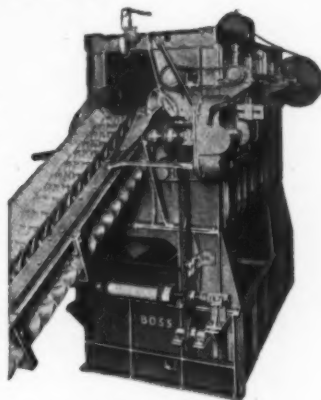
BOSS Jumbo Dehairer



BOSS Dehairers are made in four sizes to meet the requirements of all plants. The Jumbo Dehairer, shown here, has a capacity of 750 hogs per hour when installed as a single unit. This capacity is increased to 1200 hogs per hour when a Two Way Unit is installed.

Hogs enter the Jumbo Dehairer via an endless conveyor with overlapping side flights. During the scraping operation the hogs are revolved under a hot water spray and propelled slowly toward the discharge door. Here they may be held for further scraping or discharged onto the gambreling table, as desired.

BOSS Universal Dehairer



The BOSS Universal Dehairer is similar in design and construction to the Jumbo. It has a capacity of 200 hogs per hour.

As shown here it is mounted on a BOSS Cast Iron Hot Water Box with Hair Conveyor. This box and hair conveyor makes practical the recirculation of hot water to spray pipes in the scraper chamber. It is furnished as extra equipment and may be installed in connection with the Jumbo as well as with the Universal Dehairer.

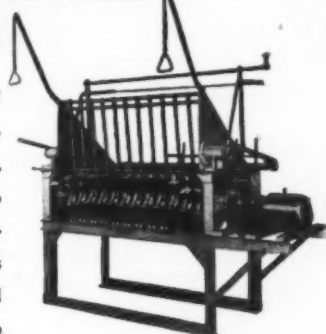
This is the BOSS Grate Dehairer. Capacity 120 hogs per hour. In one operation this machine will handle a 600 pound carcass or 600 pounds of carcasses. It has manually controlled, power operated throw-in and throw-out with controls located for convenient



BOSS Grate Dehairer

operation by the scalding. Hot water spray pipes are standard equipment. Motors can be mounted on either side.

BABY BOSS Dehairer



And here is the BABY BOSS Dehairer. Capacity 70 hogs per hour. This machine will also clean, in one operation, one or more hogs weighing up to a total of 600 pounds. The

throw-in and throw-out is manually operated. Hot water spray pipes are standard equipment.

BOSS Dehairers may be purchased as units for existing departments or we will design a complete BOSS dehairing department to fit

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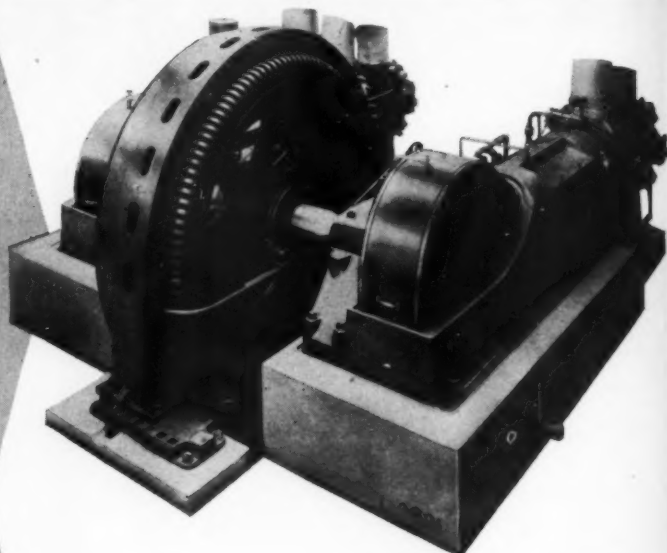
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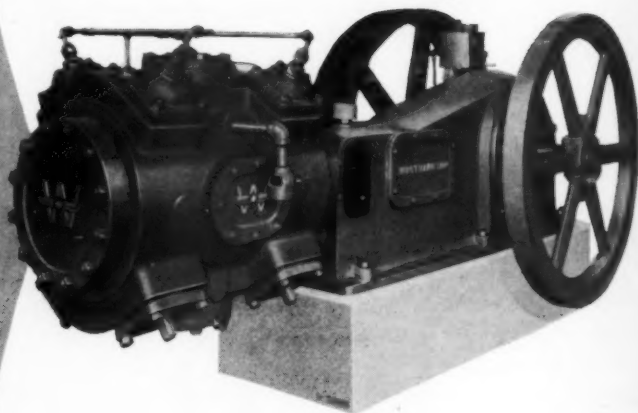
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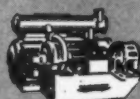
Vertical ammonia compressors



Angle gas engine compressors



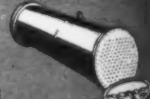
Centrifugal compressors



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Shell and tube refrigerating equipment



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# How much are you spending on STEAM?

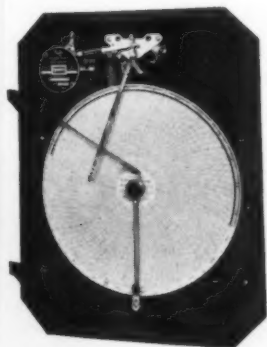
**P**ERHAPS you're wasting money on excessive steam—or on faulty traps or valves. At any rate, you can't cut steam costs without first figuring them out. And that's just what the new Taylor Integrating (Aneroid or Mercury) Flow Meters can do for you with dependable accuracy. First the Manometer precisely measures the rate of flow. Then the Taylor Square Root Integrator accurately *totalizes* the flow of liquids, and of gases and steam under constant pressure. For instance, this versatile Taylor instrument can give you the exact total of steam or water consumption of: *Cook rooms...Cook boxes...Smoke-houses...Cutting floor.*

The Square Root Integrator is easy to read through a large (2-inch) window in the case door.

Dependable, synchronous motor drives counter thru positive clutch without the use of ratchets. Continuous check on accuracy of calibration at any point of range. Both Oilite and ball bearings for long life. Few moving parts; permanently lubricated cam rollers, self-lubricated bushings; positive, oil-proof counter clutch.

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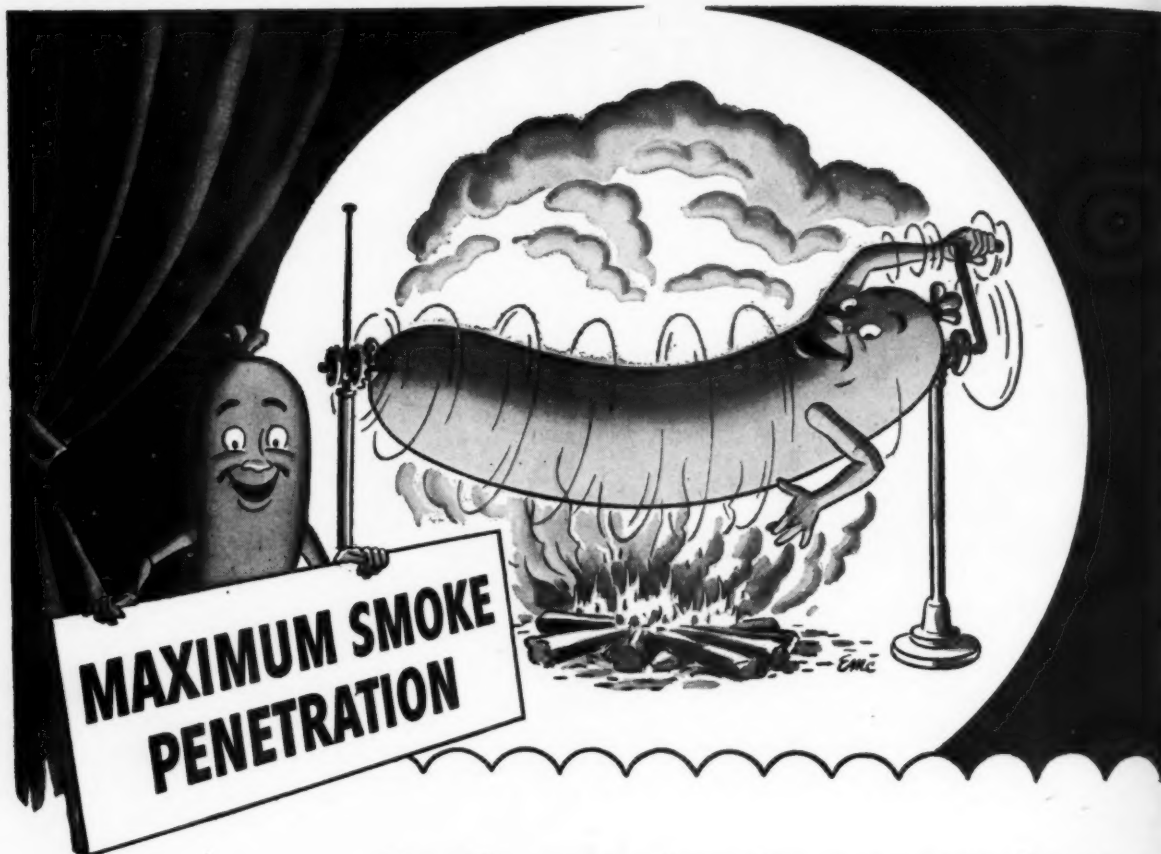
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indicating, recording and  
controlling temperature,  
pressure, humidity, flow  
and liquid level.*

*Taylor Instruments*

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IN HOME AND INDUSTRY



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# Armour Natural Casings

The natural, evenly distributed porosity of Armour Natural Casings allows smoke to penetrate evenly, deeply, easily . . . gives sausages the delicious, zesty smoke flavor customers like.



Choose these fine natural casings to give sausages these important advantages:

<i><b>Appetizing Appearance</b></i>	<i><b>Inviting Tenderness</b></i>
<i><b>Finest Smoked Flavor</b></i>	
<i><b>Protected Freshness</b></i>	<i><b>Utmost Uniformity</b></i>

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## NIMPA EASTERN DIVISION URGES RETENTION OF GRAIN FOR INCREASE IN LIVESTOCK PRODUCTION

Transmission of a telegram to President Truman outlining meat packer views on the critical world food situation and urging him to demand that the Department of Agriculture take immediate steps to bring about increased livestock production, was one of the important resolutions adopted by eastern division members of the National Independent Meat Packers Association at a recent meeting held in New York.

The wire, drawn up by a committee composed of F. M. Tobin, Wells Hunt and W. L. Medford, informed the President that the underlying cause for current high meat prices is the earlier miscalculation of the USDA in estimating the needs and demand for meat products both at home and for export, with the result that farm production goals for livestock, especially hogs, were set at too low a level.

The message branded present agitation for the reimposition of rationing and price controls as an attempt to rectify the Department's errors in calculation. Return of these governmental controls, it declared, would certainly result in lower production of needed meat products and would create a "more vicious" black market than existed under the Office of Price Administration.

In addition to general discussion of developments in the Taft-Hartley Act, the Chicago grand jury investigation of meat price complaints, fats and oils export controls and other topics of current interest, the members heard reports of Chairman A. B. Maurer, President William G. Mueller, jr., and other national officers.

Reports were made by Maurer on his recent conference with Lewis Jackson

of the Tanners' Council which will probably result in NIMPA members being provided with the services of an expert hide man and on the forthcoming appointment by the USDA of a joint industry-government committee to review beef grading regulations. Mueller urged all members present to contact their legislators in an effort to undo the injustice done the industry in the recent transfer of federal inspection costs to packers.

On discussion of the policy to be followed in connection with the increase in freight rates sought by the railroads, a motion was approved urging the NIMPA board to act nationally in an effort to get prewar train service restored. The restoration of more normal transportation service for livestock and meat products, it is believed, would do much to correct current high shrinkage. Members were also asked to contact rail officials regarding a restoration of prewar schedules.

## HOG PARITY PRICES SET

Although hog prices are currently above parity, the U. S. Department of Agriculture announced this weekend support prices through March 1948 to apply if hog prices should decline to the support level. Under the law hog prices must be supported at not less than 90 per cent of parity through 1948 by using the parity basis of September 15, 1947 and March 15, 1948. Based on the September 15 parity price of \$17.20 cwt., support prices during the next six months will range from a high of \$16.75 per cwt., Chicago, for the first week in October to a low of \$14.50 per cwt. for the four weeks in December.

the right to revoke bargaining rights for cause, acted in the case of the eight locals under the Labor Relations Pact which states that no organization can declare a strike until 14 days after reception by the provincial Minister of Labor of the report of the council of arbitrators on the dispute.

The majority of the more than 17,000 strikers in the coast-to-coast tie-up are members of the UPWA. Union leaders pulled their men off their jobs after a breakdown in negotiations over demands for wage increases averaging 17½c per hour and other adjustments. The walkout began in Swift plants nearly a month ago and spread rapidly.

Official observers have stated, however, that there is no shortage of meat or meat products in Canada at present. Restrictions have been eased on approximately 8,000 local slaughtering establishments and uninspected plants.

## Packer Tells the "Why" of Current Meat Prices

A substantial increase in the number of consumers having jobs, a large increase in average incomes and a sharp seasonal decline in available meat supplies were three major reasons given

for the current high level of meat prices by Chester G. Newcomb, president of the Cleveland Provision Co., before a recent Cleveland hearing of the Congressional joint committee on the economic report.

"In other words," Newcomb declared, "more people working and earning



C. G. NEWCOMB

more money than ever before are competing for a sharply reduced seasonal supply of meat. Nobody, of course, has any effective control over the volume of livestock coming to market. Farmers market their livestock when it is grown and properly finished. Nature, including especially the weather, has an ex-

(Charles Luckman, chairman of President Truman's Citizens Committee on Food, this week called upon consumers to buy cheaper meat cuts, to serve meat less freely, to avoid overcooking meat, to use more leftover dishes and to reduce consumption of poultry, eggs, cheese and butter. By these and other food-conserving measures it is hoped that enough grain will be saved to enable the United States to meet part of Europe's needs in 1947-48. While the voluntary program is aimed primarily at saving food, it is hoped that it will curtail demand sufficiently to have some effect on prices.)

tremely important influence on time of marketing."

Newcomb pointed out that livestock and meat cannot be produced overnight and said that the seasonal increase in livestock supplies during the last quarter of this year will increase consumption some 17 per cent over the rate for the current quarter.

Other factors named by Newcomb as being pertinent in the present meat price situation included the following: prices of other foods have increased more than meat items; purchasing power of consumers has increased; exports of feed grains will reduce meat supplies, and there has been a great increase in production costs in the meat packing industry.

## QUEBEC BOARD REVOKES THE RIGHTS OF 8 UPWA LOCALS

In a sudden and dramatic move last week, the Quebec Labor Relations Commission revoked the certification of the United Packinghouse Workers union (CIO) in eight Canadian locals of strike-bound meat packing plants. The ruling means that the UPWA in Quebec no longer has any legal right to make representations to the companies on behalf of the strikers or to the commission itself.

The locals affected are in two plants of Canada Packers, Ltd., at Montreal and Hull; one plant each of Wilsil, Ltd., Swift Canadian Co., Ltd.; and the Montreal LeGrade Co.; and two plants of Cooperative Federee at Quebec and Princeville.

The commission, which issues the certificate permits to the unions and has



## Handling Efficiency in Artery Pumping

By F. W. GRIFFITH  
*The Griffith Laboratories*

**D**URING the war years, meat processors were beset with many problems of production, but few of a sales nature. They had tremendous demand for their products and the philosophy of "anything goes" unfortunately became all too often the slogan of the producer. Processors had inexperienced and inefficient labor, and, as a consequence, labor costs were high due to increased pay rates and lowered production per man hour. Now that we are returning gradually to a normal competitive market, it is important to the progressive meat processor that he improve his quality and at the same time increase the efficiency of his operators. Happily, this can be done in most cases.

In the early days of artery pumping, the operator—although instructed to pump 10 per cent of the weight of a ham or picnic—pumped until he thought it had "enough" without the use of scales, since they were not available. "Enough" usually turned out to be 12 to 20 per cent and a wet, poor quality ham was often made. With the introduction to the industry of stainless steel percentage scales, which were capable of resisting corrosion, it was possible for the first time accurately to control the quantity of pickle pumped into each ham or picnic. The importance of control of quantity of pickle pumped cannot be too strongly emphasized.

### Water Only a Carrier

The water in the pickle is merely a carrier for the curing material and, while subsequent processing may remove the water, the curing materials remain in the meat. If 10 per cent of a curing pickle pumped into a ham carries the correct amount of salt, sugar and other curing material, then a larger or smaller amount will deposit either too much or too little in the meat. This factor has long been known to those in

the industry who have been largely responsible for the introduction and teaching of the artery pumping process. The fact that the vast majority of all hams produced are artery pumped, not only in the United States but in many other countries as well, attests the wisdom and commercial advantage of the artery pumping process. Unfortunately, during the war it was not possible to produce the large numbers of percentage scales needed by the industry. It is probable that in the next six months this situation will be corrected and all who wish to produce the quality tender smoked and tender ready-to-eat hams will have the necessary scales available to them.

### Speeding Artery Pumping

There have been many systems and innovations used to mechanize and speed up the artery pumping process. The mere fact that some packers have only a production per man hour of 40 to 45 hams of a 14- to 16-lb. range, while others will get production figures running as high as 65 to 70, indicates the importance of this problem. It should be pointed out that the figure "hams per hour" means nothing unless one considers weights of hams involved. A 20-lb. ham requires only slightly less than twice the time to pump than a 10-lb. ham.

It might be noted that the use of excessively high pumping pressures in order to reduce pumping time is not recommended. Yields referred to above are produced using standard 50- to 60-lb. pumping pressure. Pressures substantially in excess of those figures may cause a rupture of a portion of the artery or capillary system, particularly if the hams are too cold, and unless the

operator is extremely careful in the start of his pumping operation. Hams should, of course, have an internal temperature between 38 to 42 degs. F. when pumped.

When one considers installation of an artery pumping system, it is important to plan the flow of meat so that the pumpers have a minimum of other work to do. It is cheaper to detail a laborer to bring meat to and take it away from the pumper than to have the pumper stop work and get supplies for himself. Any layout must take into consideration daily estimated requirements, space available, etc.

There are three basic systems in use in various plants today. The most simple is the single unit in which the pumping percentage scale is mounted in a pocket of a stainless steel table, the hams are slid onto the scale platform, pumped and off to the opposite side. A meat

truck is placed at that point and the pumped ham falls into the truck and is then transported to the curing rooms. For small production volume this is the least expensive method and requires the services of a pumper alone, or a pumper and the occasional services of a helper.

The second method involves the use of conveyor belts. In this type of layout the percentage scales are placed on either side of a conveyor belt which moves slowly and which brings fresh hams to the pumpers. The hams are placed on the scales (level of scale platform is same as level of conveyor belt) and after pumping the operator slides ham or picnic off the scale on side away from the belt and it falls into a truck or curing vat. If the table or conveyor belt is placed high enough so that hams may be discharged directly into curing vats, additional labor may be saved. This method of disposal allows an accurate check as to the production of each operator. A variation of this method is the one in which forceps are attached to the arteries at the supply point of the conveyor and the pumped hams are replaced on the conveyor after pumping with forceps removed. Forceps are returned to the starting point by means of an endless overhead chain. When forceps are removed from ham on the conveyor it is an indication that the ham has been pumped.

A third system involves gravity feeding and removal of hams. In this method there are constructed two chutes, one above the other, and pumpers and scales are stationed on either side on a series of steps (see drawing). Hams or picnics are fed from the highest level either by chute from the floor above (which may be a cutting room) or by means of an electric truck hoist to that platform. Meat is placed on the upper level chute and slides by gravity to a point adjacent to the pumper. He or she removes the ham from upper

level chute, pumps and slides it off the scale onto the lower level chute. Platform level of scale is same as the lower chute level in order to facilitate disposal. On being deposited on the lower chute, hams are conveyed by gravity either to trucks at end of chute or through an additional chute directly to the curing cellar, being dropped there directly into vats.

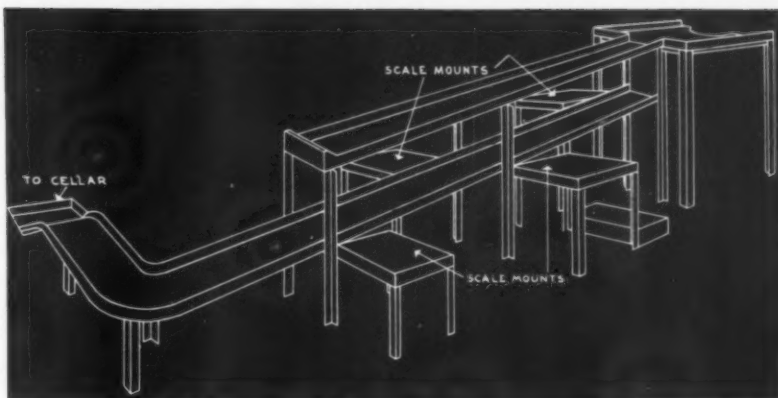
### Keep Waste Pickle Out

When hams are to be covered with curing pickle it may be added when vat is full and after removal and replacement with an empty vat without further handling. At the cellar end of the chute it is recommended that a slight upswing of the chute be provided and the chute be perforated at that point to permit drainage of any spent pumping pickle. It is unwise to allow waste pumping pickle to go into the vats as it contains contaminating elements such as coagulated and stagnant blood flushed out by the artery pumping process.

In the event that a processor is using the more modern dry curing process after artery pumping, the hams could fall into a large tray containing the dry curing mixture; be rubbed lightly and placed either in vats (with a false bottom so that bottom hams do not rest in drained pickle) or stacked on tray trucks for curing. The dry curing process is considered essential for production of quality canned hams and even preferable for the standard smoked hams. Experimental work has indicated that hams absorb pickle on a non-uniform basis and thus hams of varying degrees of saltiness are made. In the dry curing process artery pumping is relied upon to introduce the salt, sugar and curing material into each fibre and cell of the ham (including even the marrow in the bones) and dry rubbing merely serves as a surface curing agent. Dry cured hams lose weight rather uniformly in cure. This loss is not a real loss to the producer since his subsequent smoking or cooking losses are reduced by a corresponding amount. A better quality ham is produced however, by using the artery pump-dry-cure process.

### Pumping Hose Arrangement

One little suggestion which may prove of value is the method of suspension of the artery hand valve hose. A number of plants have piping running overhead from their artery pumping unit or units. The supply pipe is tapped at a point over the scale and a pipe run down to a convenient level and the artery pumping hose is attached. A cord is fastened to the artery injection valve and the cord is then attached to the equivalent of an ordinary screen door spring and then fastened to the ceiling. Thus the artery valve is suspended in the air at a point a few inches above and to one side of the scale. The pumper can easily pump with the artery hand valve and, when through with it, merely releases it. The device then automatically swings out of the way until needed again. This also speeds up



### FOUR-SCALE LAYOUT WITH GRAVITY FEED AND DISPOSAL

The above layout shows positions for four pumpers at four scales but it has been expanded in some cases to accommodate as many as six operators on each side.

pumping and prevents breakage of artery needles due to accidental dropping.

During the past few years many packers have discontinued the production of the ready-to-eat ham (processed to 155 degs. F., internal temperature, in the smokehouse for two hours minimum) in favor of the tender-smoked ham (processed to 142 degs. F. internal temperature). There is a real demand for both types. Be sure, however, that each type is properly labeled so that the customer may know whether addi-

tional cooking is required in the home. Careful attention to all details of production will pay handsome dividends to the meat processor.

All meat curing houses should concentrate on the production of quality cured meats. Any other course may lead to temporary profits, but to ultimate loss of good will on the part of the consumer. Secure the necessary equipment, bearing in mind that wherever possible stainless steel equipment should be used; select quality curing ingredients, and finally, pump and process carefully.

### CITY OF NEWARK CONSIDERS A FLYER IN MEAT PACKING

The city of Newark, N. J., drew closer to entering the slaughterhouse business last week as Public Affairs Director Brady's campaign to fight the rising cost of living through municipal operation of abattoirs which would supply meat to institutions and residents at cost received the support of labor and farm organizations.

Morton Bloom, executive secretary of the Greater Newark CIO Council, promptly endorsed the plan and promised cooperation of the city's 1,000 unionized packinghouse workers. Bloom also submitted a letter from the eastern division of the Farmer's Educational and Cooperative Union which stated that the organization will be able to put the commissioner in touch with a mid-western livestock concern.

The letter from an official of the farm group expressed confidence that the project "would not only demonstrate the existence of unnecessarily wide margins in the distribution of meat, poultry and dairy products, but would also go a long way toward reducing the city's food bill." The official declared farmer members of his organization have a deep interest in the program.

Brady announced he and Bloom would confer again on the union offer of aid at a later date and that representatives of the Middle West Livestock Growers Association and retailers would participate.

### QMC FOOD AND CONTAINER INSTITUTE SETUP CHANGED

The Quartermaster Food and Container Institute for the Armed Forces in Chicago, has inaugurated several organizational changes to provide better facilities for working with science and industry on common problems related to foods and containers, according to Col. Charles S. Lawrence, commanding officer. Administrative offices and services under the new organization remain much as before, and no material changes have been made in the container research and development division or in the technical training division. The organization of the laboratories devoted to research on food, however, has been materially altered under the new setup.

Under the general heading of food laboratories, the work has been classified into the food research, food development, and food analysis divisions. Collateral with the food laboratories is the rations planning office. The newly organized food laboratories are primarily charged with the responsibility of providing research and development and preparing specifications for foods and rations having appropriate military characteristics for use by air, ground, and naval forces. This duty is performed in part by the research and development activities of the Institute's staff and in part through cooperation with universities, industries, and government agencies.





**C**LOSE supervision and efficiency in operations, ingenuity in the application of production equipment and a willingness to invest a relatively large amount of capital in proved machinery and modernization ideas play an important part in the success of Wisconsin Meat Products, Inc., which recently completed construction of a modern new sausage kitchen, second story addition and other plant improvements.

The progressive Milwaukee firm, which has more than doubled its business volume since prewar years, provides an example of what small but aggressive operators can do to keep abreast of increased consumer demand for meats and expand operations by careful planning for future developments and adoption of a flexible program designed to take full advantage of the latest operating and merchandising advancements.

The firm was originally formed in 1926 as the Reimer Milwaukee Co., a corporation with Charles Reimer, Walter Wangerin and Fred Nieskes as principal officers. In 1939 Wangerin purchased the controlling interest and in the following year the company was incorporated under its present name. At that time the plant was one story high with a small basement and all operations were carried out on a single level. Production capacity was less than 30,000 lbs. of product per week and only a few items were manufactured.

Shortly after incorporation, Wangerin and the new officers embarked on a long-range program of modernization and plant improvement. Extra coolers were installed, basement facilities were enlarged and new equipment added and in 1943 a large capacity elevator was placed in operation between the basement and first floor. As demand for the company's products increased, other improvements were made and the new kitchen and second floor addition were built to meet the need for additional processing space.

The completely modern kitchen is approximately 120 ft. long and 90 ft. wide. Of reinforced concrete construction, it employs glass block and regular glazing along the north and west walls for extra light and ventilation. All interior walls are of glazed tile from floor to



## Planning for Future Increase Efficiency

ceiling for sanitation and ease in cleaning. The ceiling is specially constructed with tile slabs, a 3 in. concrete layer, 3 in. of insulating cork and a layer of tar paper. This aids in keeping the room at a uniform temperature and eliminates the necessity for air conditioning units.

Sausage raw materials are brought up to the kitchen from the basement storage room or first floor loading dock via the 2,500-lb. capacity electric cable-type elevator. The finished product moves by means of overhead rails into the second floor cooler or smokehouses or down to the first floor cooking room, depending on the type. All movement up or down is handled by the elevator which is equipped with overhead rail for sausage trees.

One of the novel pieces of equipment in the kitchen is a 1,000-lb. capacity



### DIRECTS COMPANY ACTIVITIES

President Walter Wangerin, shown seated at his desk in the plant sales office, has many years of experience in all phases of the sausage business. He has been associated with the company since its beginning in 1926 and took over control in 1939.



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# Future Means Efficiency

electric chain hoist which, when employed with a combination truck-bucket, reduces sharply the amount of manual labor ordinarily required in moving material to and from the grinder, mixer, silent cutter and stuffer. The firm's solution of this problem is novel and should be of considerable interest to others in the meat industry.

The electric hoist has the advantage of being capable of movement both lengthwise (the length of the sausage kitchen) and crosswise (traversing the area in which processing equipment is located) as well as up and down. The hoist is suspended by roller tackle and travels crosswise on a steel carrier bar. This bar and the hoist assembly, in turn, can be moved up and down the room on two steel rails hung from the ceiling. With this arrangement materials, etc., can be lifted up and moved to almost any point in the main working area.

The stainless steel combination truck-bucket is shown in the picture at the top of page 16. It has a capacity of 300 lbs. and is equipped with four small wheels for floor movement. Steel pivots are welded to two sides of the container to take the ends of the permanent bail employed to attach the truck-bucket to the hoist chain. The truck-bucket may be tipped while in a raised position to discharge meat into the mixer, silent cutter, etc.

Officials of the firm report that shoveling has been almost eliminated.

Other unusual features are stainless steel splash guards which are used over the stuffers and a high concrete curb which prevents trucks from bumping and injuring the tile walls. The circular splash guards are about 40 in. in diameter and are suspended from the ceiling by rigid piping. They are situated about 5 ft. above the stuffing tables and keep product from spotting the

ceiling. The concrete curb, about 6 in. thick and 18 in. high runs completely around the room at the base of the walls.

Production equipment used in the kitchen is of the most modern type and consists of two 300-lb. capacity Boss stuffers and stainless steel benches; a new Globe casing flushing and stripping machine; a 12,000 piece per hour capacity sausage linker; a late model self-emptying Buffalo silent cutter of 350 lbs. capacity; a 700-lb. Buffalo mixer and a late model Buffalo grinder. Carts and vats are of stainless steel. Toledo scales are used throughout.

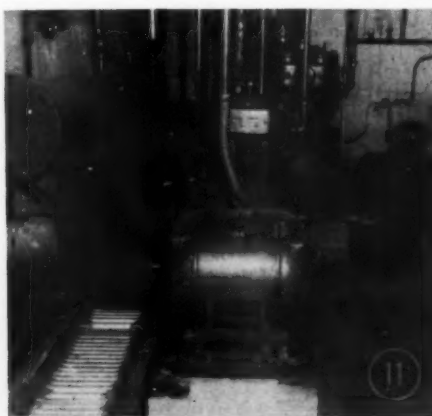
Plant officials claim the casing flushing machine, which combines the operations of inspection, flushing and spinning the casings onto storage tubes, effects a substantial savings in time and labor costs and, in addition, does a better job of flushing with less casing breakage. By using the unit, they state, a single operator can flush and store enough casing on tubes to keep both of the stuffing machine operators busy.

To operate the unit, one end of the casing is slipped over a 17 in. long detachable brass tube mounted on a flushing cock. The tube is then swung into open position between corrugated rubber rollers. Swinging of the tube opens the valve and the casing is flushed with lukewarm water while the rollers draw the flushed casing onto the tube. When filled with casings the tube is removed

(Continued on page 23.)

## PLANT VIEWS AND EQUIPMENT

1. Electric chain hoist and specially rigged stainless steel truck-bucket. 2. 350-lb. capacity self-emptying silent cutter. 3. Casing flusher and stripper. 4. Stuffing machine and table. Note circular splash guards above stuffer. 5. Another stuffing table with sausage linker unit. 6. Arnold Bruesewitz, vice president, and Woodrow Wangerin, secretary, examining product. 7. Tree of ring bologna leaving Jourdan cooker. 8. First floor holding cooler. 9. Cooler and order packing room. 10. Part of the firm's full line of processed meats and specialties. 11. One of the nine advanced engineering refrigeration units used in the plant. 12. Woodrow Wangerin checking tree of hams before they enter cooker.



# REFRIGERATION *and Air Conditioning*

## Continuous Freezer Saves Time and Labor in Australian Plant

**D**DOUBLE the capacity in number of carcasses frozen in the same freezer space, a sharp reduction in the refrigeration load and a marked cut in handling costs are advantages of a new chain freezer system developed by Norman Smorgon & Sons, Pty. Ltd., of Brooklyn, Victoria, Australia. The conveyor freezer system was developed by Eric Smorgon, a director of the company, and is used by the firm principally in the freezing of lamb carcasses, although some beef and hog carcasses are also frozen.

The main advantage of the system lies in the fact that it makes possible continuous operation of freezer facilities without requiring variation in temperatures in order to permit personnel to work in the chambers. While a sharp freezer can freeze a lamb carcass within six hours, normal operating procedure requires raising the freezer temperature to permit manual loading and unloading of the carcasses. The time consumed in loading and unloading, added to the time required to increase or pull down freezer temperature and to freeze, may total as much as 48 hours for each load of lamb carcasses.

With the system employed at the Norman Smorgon & Sons plant the entire freezer is kept at the "shock level" at all times. The employment of a conveyor traveling through the freezing chambers permits loading and unloading the chain at a central point held at a workable temperature while the freezers proper are maintained at sharp freeze levels.

On the basis of its operating experience the plant states it now can sharp freeze 2,800 lambs in 24 hours whereas formerly it required 48 hours to freeze only 1,500 carcasses in the same space.

In the system the carcasses are conveyed from the killing floor to an air lock where the lamb and cattle carcass are shrouded prior to entry into the sharp freezer. The plant has found shrouding necessary to preserve the bloom on the lambs and it also permits more rapid handling of the frozen carcasses as they are removed from the freezer. The air lock is 20 x 9 ft. and is held at a temperature of 30 degs. F.

The clothed carcasses are placed upon one of two conveyor chains which carry them into one of two connected freezers (see diagram). While the freezers are connected, each of the conveyor chains can be operated separately. Each of the freezers is 80 x 20 x 10 ft.

and is equipped with 725 ft. of No. 458 biplane conveyor chain which makes six flight patterns within the freezer. Each chain is powered by a 7½-h.p. motor equipped with a "Reeves" drive which allows speed variation. The motors are located in the air lock room, as are the controls for the refrigeration system, permitting conveyor and compressor regulation and coordination. Varying the speed of the conveyor and the rate of air circulation within the freezer gives the plant a freezing time range of from 24 to 6 hours.

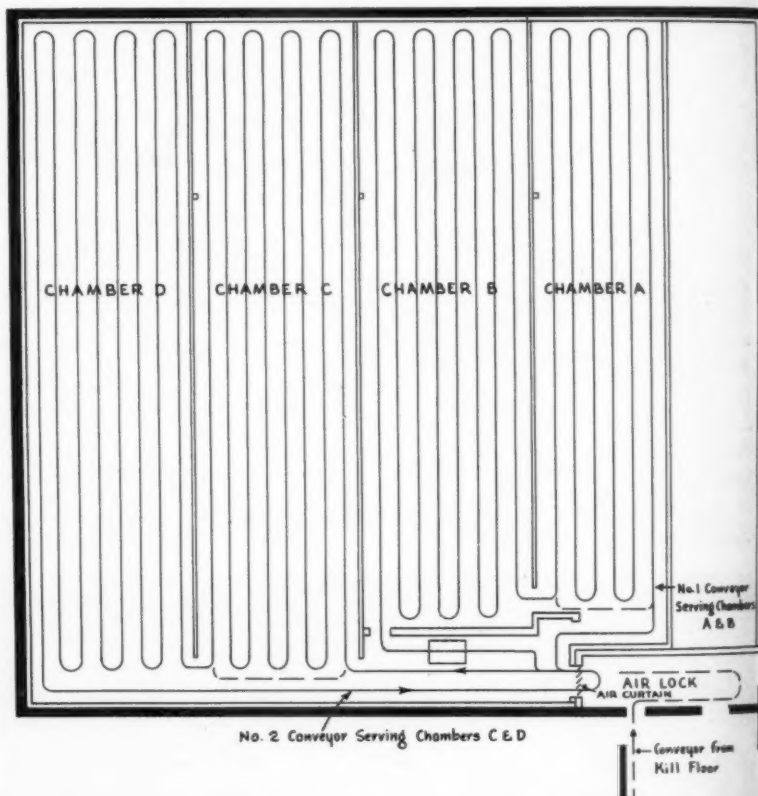
On entering the freezer the carcass must pass through an air curtain in

feet within the freezer. The barrier it creates between the two different temperature zones is very effective although the passage of carcasses does disturb it somewhat.

Each of the freezers is refrigerated by a wet battery air blast system. Two axial flow fans are employed and each handles two rooms. Each fan displaces 48,000 c.f.m. Through duct controls the air flow from the fans can be directed to either of the two rooms; if need be, both fans can be directed into one of the rooms.

The compressor supplying refrigeration for the freezers is rated at 85 tons and can be assisted by other compressors located in the engine room.

Present operating practice of the plant is to freeze carcasses within 24 hours. The plant brings the product temperature down to 0 degs. F. Air



front of the entrance. The curtain is a high pressure air barrier which comes from holes at ½ in. intervals in a duct encircling the opening. The air is blown at high velocity across the doorway to form a curtain which separates the air lock air from the freezer air. The air used in the curtain is drawn from a few

return temperatures are as high as 5 degs. F. during loading and at other times as low as -5 degs. F. The shrink occurring in the freezer is approximately 2½ per cent.

When the freezing cycle is completed the frozen carcasses are removed from the conveyor and dropped through a

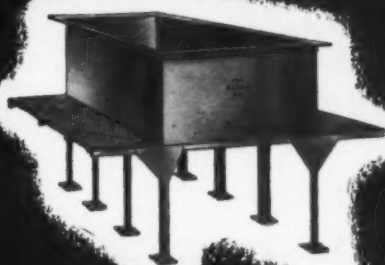
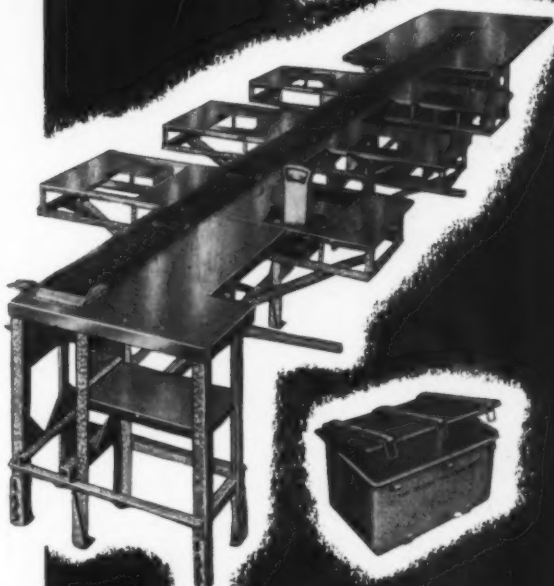
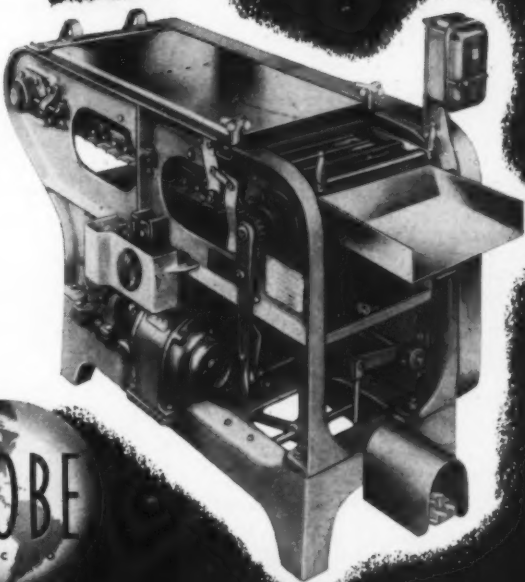
## HOW TO REDUCE COSTS IN YOUR PORK PROCESSING DEPT.

The best way to reduce costs in your pork processing department, in the face of constantly increasing raw material costs, is to replace worn out, out-dated equipment with modern, efficient machines that take the least amount of attention, increase your out-put per hour and reduce your operating expenses all down the line. Globe engineered pork processing equipment, some of which is shown here, is the result of 33 years of engineering know-how, plus just as many years of actual packing plant manufacturing experience. This equipment is made to perform, to last, to pay for itself many times over in the many years it will serve you faithfully.

Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE-O'CONNOR DERINDER, a machine that derinds bacon BEFORE cure and smoke, producing a finer flavored bacon that has greater consumer appeal.

These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

**33 YEARS SERVING THE MEAT  
PACKING INDUSTRY WITH EX-  
PERTLY DESIGNED EQUIPMENT**



*The* **GLOBE** *Company*

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# YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

## By using ... C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL  
YEARS against regrinding  
and resurfacing expense!



### C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

### C.D. TRIUMPH PLATES

have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over because of their superiority.

Write today for full details and prices.



**THE SPECIALTY  
MFRS. SALES CO.**

Chas. W. Dieckmann  
2021 Grace St., CHICAGO 18, ILL.

hatch to the floor below where they are held for shipment.

Conveyor trolley assemblies are designed to handle any type of carcass which the plant may wish to freeze. The center trolley bar has four hooks on which four lamb carcasses may be placed. When the conveyor is in motion the frame holding the lambs revolves, exposing all parts of the carcasses to cold air blasts. The trolley is also equipped with a hook from which cattle or heavy hogs can be hung. The trolley frame and the spacing of rails in the freezer utilize the space to maximum advantage without carcasses touching.

The entire freezer is protected with 7 in. of cork insulation and additional insulation is provided in critical areas.

The principal advantage of the system is the increase in capacity made possible for a given freezer space. There is no necessity for raising temperatures during loading nor is there any need for manual spacing of the carcasses within the freezer, resulting in time savings that more than double capacity.

There also is a marked saving in refrigeration as the freezer is not warmed to permit manual loading. The only heat introduced into the freezer is through the carcasses. (The small amount of warmer air which passes the air curtain is negligible in comparison with the volume introduced in manually loaded freezers.)

Third, the system has permitted the plant to reduce its handling costs. One man can load the clothed carcasses on the conveyor as they go into the freezer, while one or two men can unload the frozen carcasses.

### KINGAN RE-ELECTRIFICATION

The first units in a complete \$500,000 re-electrification program were installed recently at the Indianapolis, Ind., plant of Kingan & Co. The long range program, which officials estimate will take five to six years to finish, involves a three-way changeover from: 1)

440-volt two-phase distribution to three-phase 440 volt-secondary distribution; 2) a simple radial system of 2300 volts high power to a primary selective radial system of 4160 volts; and 3) from overhead to underground distribution.

According to G. W. Kintner, electrical engineer for the company, the re-electrification is necessary at this time as the old two-phase setup has proved inadequate for increased power requirements. The new system will provide greater flexibility, eliminate shutdowns because of power failure and allow for continuance of operational expansion in the future, he said.

A large Westinghouse high voltage draw-out air circuit breaker has been installed in a new wing of the Kingan & Co. powerhouse and is the main unit in the system. The installation will relay power to between six and eight power sub-stations which will be located at various points throughout the plant. One such power center, consisting of a 2-500 inertion filled transformer, has already been installed in the inedible rendering building. The second center is scheduled for installation this fall.

The switch over to the three-phase system makes it necessary to purchase new motors, rewind old motors or provide phase changing equipment during the conversion.

### OCTOBER MEAT ADVERTISING

"Nourishing Meat," with pork sausage links as the featured product, will be headlined in the American Meat Institute's educational program weekly magazine advertising during October in *Life* and *Saturday Evening Post*. Another important message about the need for protein in the diet of children will be brought to the attention of millions of women in the October issues of *Ladies' Home Journal* and *Good Housekeeping*. Frankfurters are featured in this advertising. Supporting the magazine messages there will be nine broadcasts of the Fred Warring show.

## Do You Want to See THIS or THIS?



Eight and six-tenths per cent  
of the industrial accidents that  
occurred at our units last  
year resulted in eye injuries.

EFFECTIVE SWIFT & COMPANY SAFETY POSTER



LEADING PACKERS AGREE

# Soy makes better sausage!



## WHAT A LOT OF DIFFERENCE A LITTLE SOY MAKES!

Major packers who have worked with many types of binder ingredients have found there just isn't any substitute for soy, when it comes to making really fine products. But no ordinary soy will do. It takes a *special* high protein soy to work best with meat. Knowing this, packers have chosen Staley's special soy flours for the simple reason that here is a soy flour made *especially* for meat.

It can deliver better *flavor*, because it aids in retaining the natural juices and fat released from the meat during processing.

It can deliver better *color* to the finished product, because Staley's soy flour blends naturally with the meat.

It can deliver better *texture* to the finished product, giving it a firm and naturally resilient cutting structure.

These facts about what Staley's special soy flour can do have been proved in the sausage departments in America's best sausage plants.

Why not see for yourself exactly what this specially processed high protein soy flour can do for you—to give you finished products that will sell better because they *look* better, *taste* better and *are* better? Ask your distributor to see that you get only Staley's special soy for meat. And write us for your copy of Staley's soy flour recipes and Processing Guide for Meat Packers. Your copy will be gladly mailed on request.  
A. E. Staley Mfg. Co.,  
P. O. Box 1091,  
Decatur, Illinois.

## A. E. Staley Mfg. Co.

DECATUR, ILLINOIS

### DID YOU KNOW THIS ABOUT SOY?

Staley's special soy flour for meat packers contains a high percentage of protein. This high quality protein adds important nutritional values to the meat with which it is combined. Pound for pound, no other enriching ingredient can provide the food values of soy. Staley's soy flour has B.A.I. approval for use in sausage, meat loaves and chili.



Canadian Representative: James L. Doig, 6676 Sherbrooke Street West, Montreal 28, Quebec, Canada

# Soy does wonders for many other products of meat!

So successful has soy been in producing better sausage products that it has been given B.A.I. approval for use in many meat products.

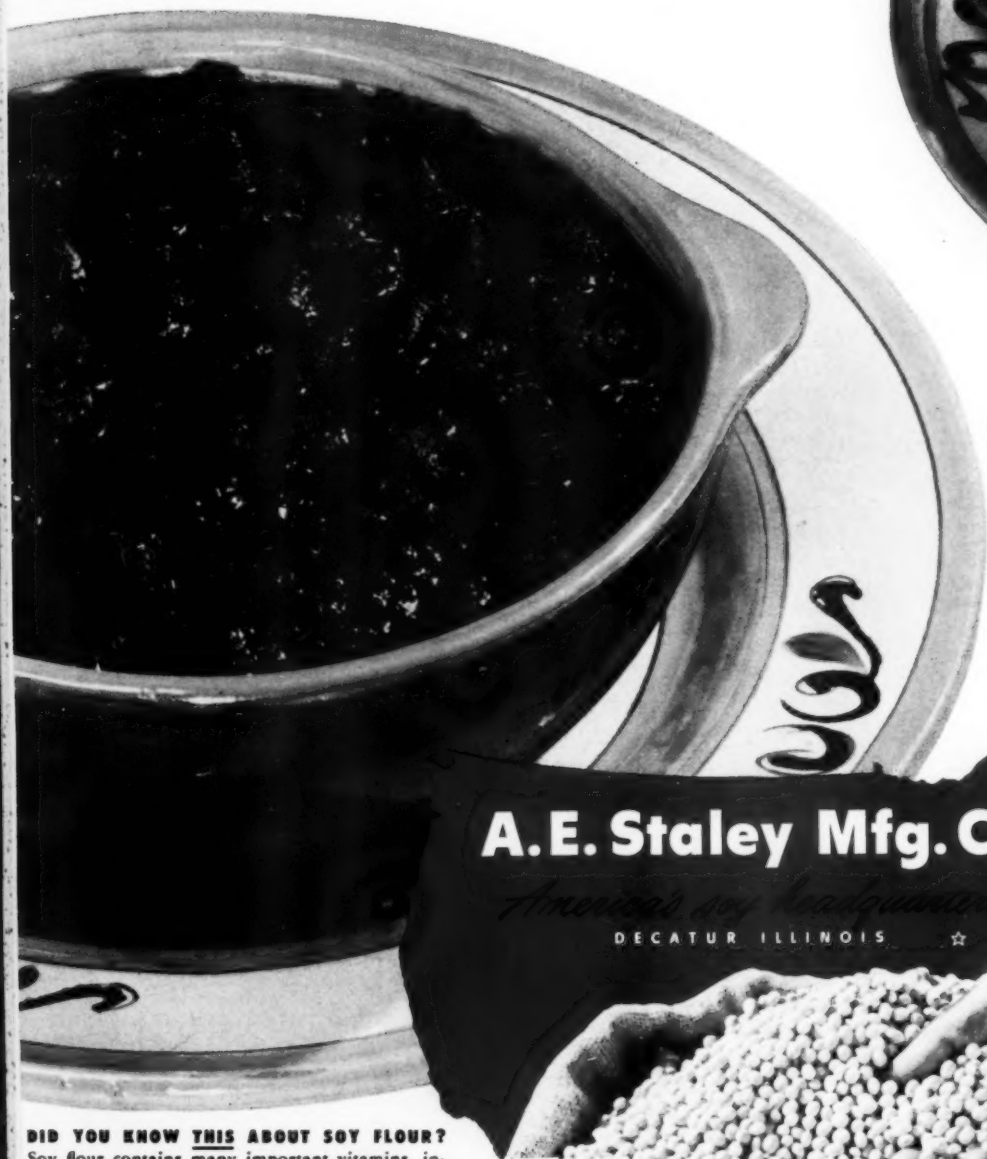
It really does wonders for that favorite dish—chili. You'll find it improving the flavor of many other specialty meat products, as well—including veal loaf, macaroni and cheese loaf, chop suey, scrapple and minced ham.

Meat products require an *exceptional* soy—and that's why Staley has developed a *special* soy exclusively for meat packers.

You'll find it considered as an essential ingredient in many canned soups and other products of meat as well, adding flavor, better texture and color.

We have worked closely with the meat industry for many years. Our men have the kind of experience gained by working in sausage kitchens in all parts of the country. They know production problems. Their job is to help you make the best possible products.

Take advantage of this experience. Ask us to show you exactly where and how Staley's special soy flours for the meat industry can help you to make the best and most salable products you have ever turned out. Our services are yours without cost or obligation. The A. E. Staley Mfg. Co., Industrial Sales Division, Box 1091, Decatur, Illinois.



**BETTER FLAVOR!  
BETTER TEXTURE!  
BETTER COLOR!  
MORE NUTRITIOUS!**

## A. E. Staley Mfg. Co.

DECATUR ILLINOIS ☆

### DID YOU KNOW THIS ABOUT SOY FLOUR?

Soy flour contains many important vitamins, including Thiamin, Riboflavin, Niacin, Pantothenic Acid, and Carotene. It contains many essential amino acids, including calcium, phosphorus, sodium, potassium and iron.

Canadian Representative: James L. Doig, 6876 Sherbrooke Street West, Montreal 28, Quebec, Canada

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## Milwaukee Firm Modernizes

(Continued from page 17.)

and the casings can be transferred to the stuffing horn by placing the end of tube against the end of the horn and sliding the casings from one to the other by hand.

### Coolers and Smokehouses

A large, 40,000-lb. capacity holding cooler is located just off the processing floor to receive dry sausage and other product not routed through the cooking room. This room is about 40 by 18 ft., insulated with 4 in. of cork and of concrete and plaster construction. One of the plant's nine Gebhardt units provides the refrigeration for the cooler and holds the temperature between 34 and 36 degs. Four other coolers are located elsewhere in the plant.

Five new conventional-type smokehouses, with a total capacity of approximately 10,000 lbs. of product, have been installed at the kitchen level and, together with five smaller houses on the first floor, are easily capable of handling the plant's weekly output. Employee wash and locker rooms, a spice department and a modern office are also located on the second floor. All service piping, such as steam, heat, electric, etc., is carried up through one corner of the kitchen.

Product to be cooked is brought down to the first floor level where a double Jourdan cooker, with a capacity of two 900-lb. trees, and five stainless steel cooking vats are situated. One large and two small coolers handle the product after it moves from cook or from one of the first floor smokehouses. These coolers are held at a temperature of around 45 degs., except for a small prechill room which is kept between 34 and 38 degs.

The order packing room, sales office and a covered and recessed loading dock, capable of servicing three of the firm's trucks simultaneously, are also located at the first floor level. Much of the older equipment here will be replaced shortly and the rooms are being refurbished and modernized. A system of ducting and venting is being installed which will effect a complete air change in the cooking room once each minute.

### Air Conditioned Cook Room

In addition to ample storage space, the basement contains a pork cutting and casing room where fresh pork products are cut and packed, a 35,000-lb. capacity holding cooler, the engine room and refrigeration equipment. A Kewanee low pressure bin and stoker-fed boiler supplies all steam needs. The plant has a 300-gal. capacity hot water tank with twin heaters.

Two Lipton smoke units are located adjacent to the smoke pits in the basements. These self-contained units are being equipped with a three-phase 1 h.p. motor and double V-belted to replace the customary ½-h.p. motors. Officials also plan to install a special condenser in the service duct from the

units to eliminate the extra moisture from the smoke before it enters the smokehouse and condenses on the meat.

All of the company's products, which comprise a complete line of processed meats, sausages and specialties, plus hams, slab bacon and some fresh pork cuts, are marketed and merchandised under the "Uncle August" brand name. About 60,000 lbs. of sausage products per week are distributed to chains, supermarkets and small retail dealers throughout Milwaukee and the surrounding area. Six small trucks painted a bright red and bearing the company brand name handle the distribution.

Hams and butts are sold in transparent casings imprinted with the firm and

brand name. Product is sold in one, five, seven and ten pound cartons where demanded. The company has a consistent year-round advertising program employing bi-weekly ads in the *Milwaukee Journal* and in veteran and trade papers.

Equipment used by the company and mentioned in this article was supplied by the following firms: Cincinnati Butchers' Supply Co., Cincinnati, O.; John E. Smith's Sons Co., Buffalo, N. Y.; The Globe Co., Chicago; Martin H. Lipton Co., New York City; Linker Machines, Inc., Newark, N. J.; Advanced Engineering Co., Milwaukee, Wis., and the Toledo Scale Co., Toledo, Ohio.

**Votator**  
**LARD EQUIPMENT**

Chills and texturizes the hot fat in seconds as it flows continuously through the completely closed mechanism. Helps assure a stabilized lard of uniform quality at lower cost per man-hour and square foot of floor space than any other method. VOTATOR lard processing equipment is available in capacities ranging from 3,000 to 10,000 pounds per hour.

THE GIRDLER CORPORATION, LOUISVILLE 1, KENTUCKY  
**VOTATOR DIVISION**

District Offices: 150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • 617 Johnston Bldg., Charlotte 2, N. C.

VOTATOR is a trade mark (Reg. U.S. Pat. Off.) applying only to products of The Girdler Corp.



# KOLD-HOLD

## TRUCK PLATES

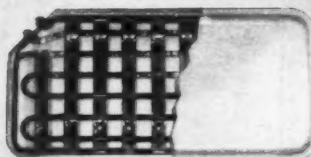
### FOR EVERY TRANSPORTATION APPLICATION

KOLD-HOLD TRUCK PLATES are lightweight . . . compact . . . efficient. Every square inch of plate surface is clear for fast cooling. They afford complete protection for perishables by holding safe temperatures both on the road and for overnight storage. Simple and fully streamlined, they contain no moving parts . . . are easily maintained.

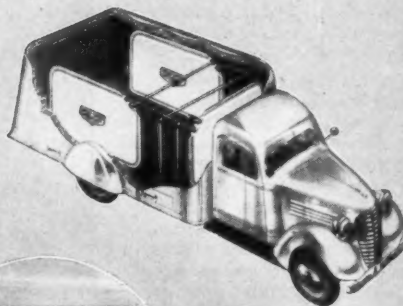
KOLD-HOLD Engineers will gladly make recommendations for your trucks. Check these advantages, then WRITE TODAY!

#### KOLD-HOLD TRUCK PLATES

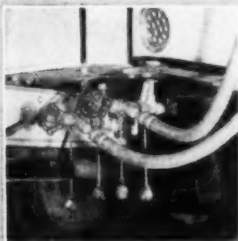
1. Provide a cooler-room on wheels.
2. Eliminate spoilage.
3. Operate economically — less than a dime a day.
4. Assure safe minimum temperatures.
5. Last a lifetime — guaranteed 10 years.
6. Keep truck bodies clean — sweet — dry — odorless.
7. Permit longer runs because of adequate refrigeration.
8. Increase sales by keeping perishables fresh — flavorful — attractive.
9. Take up very little space, leaving greater payload area.



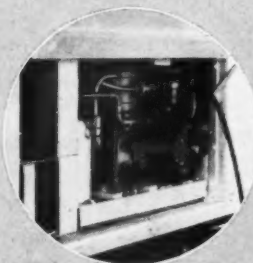
Cut-away view of KOLD-HOLD plate, showing seamless, no-leak steel coil.



Cut-away view of truck, showing typical installation. Note large payload space.



Make-and-break valve, which connects to your ammonia lines for overnight charging.



If necessary, a small compressor can be mounted on the truck.

# KOLD-HOLD

Jobbers in Principal Cities

KOLD-HOLD MANUFACTURING COMPANY

460 E. HAZEL ST., LANSING 4, MICHIGAN

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# Up and down the MEAT TRAIL

## Waterloo Livestock Show to Be November 13 to 15

The annual Waterloo (Ia.) Meat Animal Show and Livestock Institute will be held November 13, 14 and 15. It will include feeder cattle and feeder lamb demonstrations, live animal and carcass exhibits and a junior livestock grading contest.

A committee of livestock buyers, feeders and college agricultural students will select market animals in similar pairs for use in the carcass demonstrations. One animal from each pair will be slaughtered and one exhibited on foot. One half of the slaughtered animal will be exhibited in the carcass and the other half will be cut and displayed in the component cuts. These demonstrations will be conducted with several grades of cattle, hogs and lambs.

In the feeder cattle and lamb demonstrations, packer buyers, animal husbandry specialists and livestock feeders will discuss feeding and management practices which might be followed with the different grades in the light of prevailing market and feed conditions.

A total of \$3,750 in cash prizes will be awarded to winners in the various contests. Exhibitors may sell entries in the auction at the close of the show. There is no entry fee, stall or pen rent to exhibitors, and hay and straw will be supplied without charge.

## Ockey and Albin Named to PMA Administrative Posts

Dr. William C. Ockey has been appointed director of the marketing and research branch of the Production and Marketing Administration, Department of Agriculture. It was announced recently. The work of this new branch includes the development, review and coordination of the marketing research programs conducted by the PMA under the Research and Marketing Act of 1946.

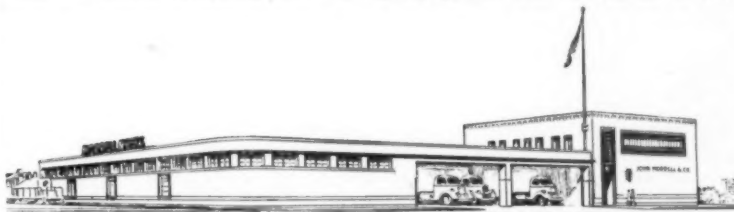
Dr. Ockey has been associate director of the food distribution programs branch of PMA. During the war he was chief of the civilian food requirements branch of the War Food Administration and chief of the food section of the War Production Board, and previous to that was for seven years marketing specialist for the Federal Extension Service.

At the same time H. C. Albin was named associate director of the PMA food distribution programs branch. He has recently served as director of the Production and Marketing Administration special commodities branch.

## NEW MORRELL WEST COAST PROCESSING UNIT

John Morrell & Co., Ottumwa, Ia., is erecting a \$470,000 branch house building between Second and Third sts. on Jackson st. in Oakland, Calif. to replace present facilities now located about two blocks away. It will be used as a processing unit. The one-story building will contain 27,500 sq. ft. of floor space on the main floor and is to be constructed of reinforced concrete and brick, with glazed tile to be used extensively for the walls of the interior.

The smokehouse and other processing units will all be on the main floor and the smoke producing and heating equipment will be located in the



basement along with the refrigeration, boilers and other service equipment. A small second floor will house the offices and locker rooms. The branch will also be equipped with electrical units of transportation, using pallets at platforms within the plant.

B. A. Lawrance, a veteran Morrell employe, will continue as manager of the Oakland branch, a position he has held since early in 1935.

The M. & K. Corporation is general contractor. Armstrong Cork Co. has the insulation contract and the R. E. Manns Co., refrigeration.

## Personalities and Events —of the Week—

● Albany Packing Division, Tobin Packing Co., Albany, N. Y., has purchased 17 acres adjoining its plant, in West Albany for future expansion. No definite plans have been made yet, according to Wilson C. Codling, vice president and general manager.

● Edward Foss Wilson, president of Wilson & Co., Inc., Chicago, has accepted the general chairmanship of the Chicago campaign of the American Cancer Society. The campaign will be held in April next year to assure funds for cancer research, education and service.

● The Steinbacher Packing Co., Elizabeth, N. J., recently asked the Jersey State Planning Board to approve its proposal to erect a \$200,000 plant in Jersey City. The company's application has been before the adjustment board for several months. The main point of issue is whether or not the plant would constitute a "nuisance." The planning board referred the case back to the adjustment board.

● Plans have been made for the construction of a new wing at the Caldwell Packing Co. plant, Windom, Minn., according to a recent announcement by John Caldwell, owner. The addition will house cutting and storage rooms, hide rooms and truck storage space. The

company also plans to erect a small rendering plant.

● George E. Hickey, who had been with William Davies Co., Inc., Chicago, for 16 years, died September 30. Starting as a salesman with the firm, he was advanced in the department and had been in charge of fresh pork sales for several years prior to his death. He was well known to members of the meat industry in Chicago.

● T. Henry Foster, chairman of the board of John Morrell & Co., Ottumwa, Ia., has been elected a director of the Colorado & Southern Railroad. Mr. Foster is also a member of the board of directors of the Chicago, Burlington & Quincy Railroad.

● H. L. Sparks & Co., National Stock Yards, Ill., purchased the grand champion barrow at the annual Bushnell (Ill.) Junior Market Hog Show and Sale held at the Bushnell stockyards on September 13. The barrow, a Chester White which weighed 230 lbs. and sold for \$1.32 per lb., was shown by Will Hambly of Plymouth. There were about 365 hogs entered in the show by 4-H club members.

● D. R. Blenis, safety director of Oscar Mayer & Co., Madison, Wis., has been named Roundup Boss of the National Safety Council's meat packing section, as part of the Council's fall drive for new members.

● Continuation of a modernization program which had been started several

years ago at the plant of Arnold Bros., Inc., Perry, Ia., was announced recently by Paul W. Trier, president and general manager. Trier said work was started recently on a rebuilding and modernization project which will provide for new hog and small stock dressing facilities. New equipment and machinery, including dehairing machines and electric conveyors, will be installed also. The rebuilding project is part of the company's program of complete plant modernization which was begun during the war years. It will be completed some time next year, Trier said.

● The Longview Packing Co., Longview, Tex., which has been in operation just a little more than three months, has announced plans for expansion of its facilities. Del Ewing and D. R. Tucker, owners, said sales for the first quarter of this year had forced additions to the plant's refrigeration system and storage departments and a doubling of smoke oven capacity.

● The Hardin Packing Co. has been organized at Philadelphia, Pa., to operate a slaughterhouse and to deal in meats and by-products. Petition has been filed with the Secretary of State for a certificate of incorporation.

● A new stock yards at Amarillo, Tex., will be constructed by Paul Higgs and J. D. Amend, at a cost of \$250,000.

● A new plant is being constructed for the Fresno Meat Co., Fresno, Calif., by Ayers Markwart Co., engineers and builders of Fresno, according to Lee Ayers.

● Abe Cross has been appointed general manager of the Swift & Company dairy and poultry plant at Scranton, Pa. He had been employed at the firm's Wilkes-Barre plant for the past 24 years.

● The United Packing Co. has been incorporated at Wheeling, W. Va., by William C. Piper, Adam Martin and H. V. Horner. Capital was listed at \$100,000.

● Kansas City Zestee Corp., Kansas City, Mo., has been incorporated by Frank Marshall, Louise Marshall, George Davidson, T. C. Vilander and Thomas Brown to deal in meats. Capital was reported at about \$15,000.

● Earl Estes, joint livestock agent for all railroads with offices in the Exchange building at So. St. Joseph, Mo., retired September 15 after more than 47 years of railroad service.

● Appointment of E. M. Justus as manager of the Swift & Company plant at Portland, Ore., has been announced by John Holmes, president of the company. Justus succeeds Nathan B. Swift, who has been transferred to Chicago where he will act as assistant plant manager. Justus has been associated with the firm for 18 years. For the past four years he has acted as assistant to plant managers at Chicago, Newark and Fort Worth.

● Four employees were seriously burned and portions of the plant were damaged when a blood drier at the plant of the Emmart Packing Co., Louisville, Ky.,

## Murray Morgan Will Act as Consultant for Packers

Murray T. Morgan, until recently assistant director of the livestock branch, Production and Marketing Administration, U. S. Department of Agriculture in Washington, has resigned from government service effective October 1. He has opened an office in Washington in Room 401, Hibbs bldg., 723 Fifteenth st., N. W., Washington 10, D. C. and will furnish consulting services to packers who desire special representation with U. S. government departments and representatives of foreign governments.

Mr. Morgan has been with the Department of Agriculture for 14 years and has taken an active part in all the programs involving government slaughtering and meat purchasing since 1933. Prior to that he was connected privately in the packing industry since 1900.

exploded recently. The head of the drier tore a hole 15 by 30 ft. in the roof of the building in which it was housed. Among the injured was Henry Glanz, plant superintendent.

● Articles of incorporation of the Ozark Packing Co., Ozark, Ark., were amended recently to increase the authorized capital stock to a total of \$275,000, consisting of \$25,000 in preferred stock and \$250,000 in common shares.

● Work will get underway soon on remodeling the former Standard Textile Products Co. plant in Girard, O. for use as an abattoir, retail and wholesale provision company and produce terminal, it was announced recently by Ungar Bros. Inc., Youngstown, O. packing firm. Cost of the improvements and equipment is estimated at \$250,000, according to J. H. Ungar, president.

● Jack Bergman, formerly sales manager, has been appointed manager of the Ballard Packing Co., Marion, Ind., succeeding Thomas Mehesan who resigned recently to enter business for himself at Minneapolis, Minn. Bergman, who had been associated with Armour and Company for many years, joined the Marion firm last May.

● R. J. Adams, construction superintendent for Armour and Company, Chicago, retired recently after 21 years with the firm.

● A state charter has been granted the Dodge City Rendering Co., Dodge City, Kans. J. P. Johnston, Jr., was named as resident agent of the firm, which is capitalized at \$100,000.

● The annual Newspaper Food Editors' Conference, sponsored by the American Newspaper Representatives Association, will be held at the Roosevelt hotel in New Orleans, October 27-31. In addition to typical New Orleans foods, the conference will feature cooking of the entire South as well as the preparation of Mexican and South American meals.

● Perry F. Aldrich, veteran Armour and Company employe and manager of the Denver, Colo., provisions department, died of a heart attack recently when he became overly excited while

watching a football game at Denver university stadium. He had been with the company 32 years.

● Public hearing on a proposed ordinance that would hike city meat inspection fees in Little Rock, Ark., was postponed recently at the request of Little Rock meat packers. H. R. Coffman, city council health committee chairman, said that city packing officials plan to meet soon to determine what fees will be charged. Coffman pointed out that the inspection work in the meat industry costs the city more than \$4,000 annually, while fees resulting from the inspections amount to approximately \$4,000.

● Modern Distributors, Inc., Camden, N. Y., has opened a branch in Philadelphia at 336 N. Franklin st. The firm received a certificate of authority to conduct its business in the state in the manufacturing, processing, jobbing, wholesaling and distributing of meats, dairy products and other kindred products.

● Folk's, Inc., has been incorporated in Pennsylvania to conduct its business in Philadelphia in the sale of meats and poultry at wholesale.

● Curt E. Dippel, president-treasurer of C. E. Dippel & Co., Inc., New York manufacturer of packinghouse machinery, sailed on the S. S. Queen Mary on September 26 and will spend several weeks in England, France and Germany in the interest of locating new types of equipment suitable for application and use in American meat plants.

● Alfred J. Fingulin of Cleveland, O., has been appointed executive director of the National Hide Association, it was announced last week. He succeeds his father, the late A. V. Fingulin, in that position. It was also announced that the association's annual convention will be held December 2 and 3 at the Palmer House in Chicago.

● Joseph J. Amschler, 61, a livestock broker at the Chicago stockyards, died this week.

● Swift & Company has purchased the International Provision Co. of Los Angeles, Calif. and will operate it as a hotel supply house, under the name Metropolitan Hotel Supply. C. F. Koepel, formerly with Swift's hotel supply house in New York city, has been appointed manager.

● A \$100,000 expansion project at the Shalloup Packing Co., Alva, Okla., is expected to be completed this month. The company, established two years ago, is managed by Charles Shalloup. He stated that the plant will be able to double its capacity.

● Briarcliff Laddie, III, grand champion baby beef of the Eastern States Exposition, held last week at Springfield, Mass., brought \$1.90 a pound to its owner, 13-year-old Henry Kading. It was bought by the Connecticut Packing Co. of Bloomfield, Conn.

● Claude Raby has been named as manager of the Nashua, N. H., branch of the Cudahy Packing Co. Raby has been associated with the company for nearly 28 years.



*"That's Jonesy... he's 100% sold on Cerelose."*

*Pat Roney*



**FLAVOR**

**COLOR**

**QUALITY**

**STEPS UP**

**CORN PRODUCTS SALES COMPANY**  
17 Battery Place • New York 4, N. Y.



## MID DIRECTORY CHANGES

The following directory changes have been announced by the USDA:

**Meat Inspection Granted:** Lugbill Bros., Inc., Archbold, O.; Health Food Products Co., Inc., 1717 West Magazine st., Louisville 3, Ky.; Hausman Packing Co., Inc., Banker-Boca Chicago rd, mail P. O. box 734, Brownsville, Tex., and L. Beck & Sons, 3829 S. Morgan st., Chicago 9, Ill.

**Horse Meat Inspection Granted:** North Platte Rendering Co., 3000 E. 10th st., North Platte, Nebr.

**Meat Inspection Withdrawn:** Swift & Co., 109 Union st., mail P. O. box 672, Richmond, Va.; Swift & Co., 25 Ringold st., Trenton 8, N. J.; Kingan & Co., Inc., 707-728 Brook ave., New York 55, N.Y.; Libby, McNeil & Libby, Blue Island, Ill.; Delaware Packing Co., 216-220 Tatnall st., Wilmington 40, Del.; Kansas City Steak Co., Inc., 2448 Broadway, Kansas City, Mo.; E-Tex Packing Co., box 152, Monticello rd, Mt. Pleasant, Tex.; Lejax Packing Co., W. Lincoln Highway, Coatesville, Pa.; Hurley Packing Co., 2000 S. 15th ave., Phoenix, Ariz.; Philip Fleischer, Inc., 403-407 East 44th st., New York 17, N.Y.; Star Provision Co., 2327 No. 1st ave., Birmingham 3, Ala.; Mickelberry's Food Products Co., Rushville, Ill.; Mickelberry Packing Co., Paris, Ill.; Racine Meat Co., 620 Stannard st., Racine, Wis.; Strauss Bros., 530 S. Muskego ave., Milwaukee 4, Wis.; Chicago

Dressed Meat Co., Inc., 450 Westchester ave., New York 55, N. Y.; California Meat Co., 620 Montgomery st., San Francisco 11, Calif., and Hampden Beef Co., 203 Liberty st., Springfield, Mass.

**Horse Meat Inspection Withdrawn:** Mel-Williams Co., 4th st. E., Sonoma, Calif.; Edwards Packing Co., Bluff & McKindly st., Shawnee, Okla.; Gem State Packing Co., Wylie Lane, Boise, Ida.; Chris Knudtsen, W. College ave., Santa Rosa, Calif.; Gem State Packing Co., Caldwell, Ida., and Ready Foods Co., 525 Lake Ave., South, Duluth 2, Minn.

**Meat Inspection Extended:** Swift & Co., 3815 Chouteau ave., St. Louis, Mo., to include Omaha Packing Co.

**Change in Name of Official Establishment:** Stark Wetzel & Co., Inc., 801 Kentucky ave., Indianapolis 7, Ind., instead of Capitol Packing Co., Inc.; Filler Products, Inc., 540 Pryor st., SW, Atlanta, Ga., instead of Filler Products Co.; Filler Products, Inc., 22 Fort st. NE, Atlanta, Ga., instead of Filler Products Co.; Meat Packing Division, Food Fair Stores, Inc., 4170 S. Union ave., Chicago 9, Ill., instead of Merchants Packing Co., and Monarch Packing Co., Inc., 3855-3863 N. Market st., St. Louis 13, Mo., instead of National Packing Co., Inc.

Editor's Note: In the August 23 issue of THE NATIONAL PROVISIONER (page 89) it was erroneously stated that meat

inspection had been withdrawn at the Hebrew National Kosher Sausage Co., Inc., Brooklyn, N. Y. It has been brought to our attention that meat inspection was withdrawn at the plant's old address at 155 E. Broadway and granted at its new address at 178 S. Elliott pl., Brooklyn, N. Y.

## FLASHES ON SUPPLIERS

**BEMIS BRO. BAG CO.:** The firm has announced the signing of a contract for the construction of a plant at Vancouver, Wash., for the manufacture of multiwall paper shipping sacks.

**THE STANGARD-DICKERSON CORP.:** This Newark, N. J., manufacturer of prime surface patented cold plates has announced a reduction in the prices of its quality line of evaporator plates effective on October 1 this year. Victor J. Moss, director of sales for the firm, stated that steel supplies are now adequate and manufacturing facilities have been enlarged to meet trade requirements.

**SOLVAY SALES CORPORATION:** The New Orleans, La., and Houston, Tex., branch offices of this New York city firm have moved into new quarters in their respective cities, it was announced recently. The New Orleans branch is now located at 1107 Pere Marquette Bldg., Baronne st., and the Houston office is established at 1313 City Bank Bldg., 921 Main st.

**THE AULA COMPANY, INC.:** This Long Island City, N. Y., manufacturer of seasonings, spices, binders and meat curing ingredients recently acquired the property adjoining its Long Island city plant. The building on the newly purchased site will be improved and equipped in line with the expansion program that has been scheduled for the coming year.

**PAUL-LEWIS LABORATORIES:** The \$1,000 Paul-Lewis Laboratories award in Enzyme Chemistry was presented to Professor Van R. Potter of the McArdle Memorial Laboratory for Cancer Research, University of Wisconsin medical school, at the 112th meeting of the American Chemical Society held in New York city, September 15.

**CORN PRODUCTS REFINING CO.:** The appointments of Alexander MacFarlane as executive assistant to the general sales manager, Harold Francis as assistant sales manager of the eastern division, and Warren Winter as manager of the Chicago office, were announced recently by W. H. Gamble, general sales manager of this New York city firm.

**JIM BAKER ASSOCIATES, INC.:** Effective August 30 the sole proprietorship of James A. Baker, doing business as Jim Baker & Associates, has been succeeded by Jim Baker Associates, Inc., a Wisconsin corporation. Officers of the firm, located at Milwaukee, are: James A. Baker, president; Wilbur Johnson, vice president, and Haughton Dickinson, secretary.

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**HAM**  
**FLAVOR**

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it pre-seasons as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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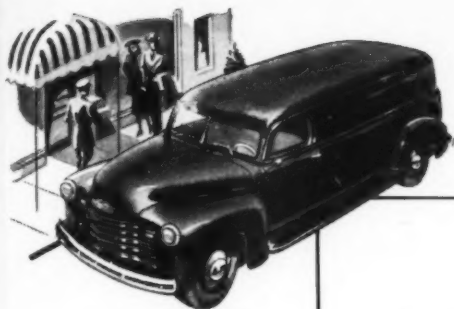
"The Man You Know"

## H. J. MAYER & SONS CO., INC.

6815 S. Ashland Ave., Chicago 36, Ill.

In Canada: H. J. Mayer & Sons Co., Limited, Windsor, Ontario





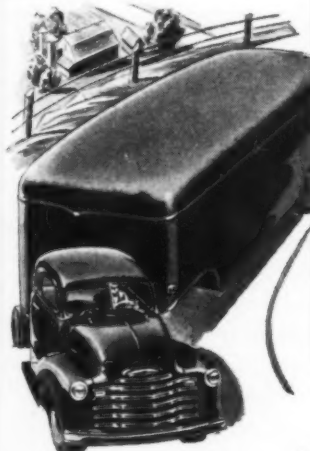
THE CAB THAT "BREATHES"—fresh air is *drawn in* from the outside—heated in cold weather—and used air is *forced out*! It's roomier, much more comfortable, with 12 inches more foot room—eight inches more seating space!



Panels and pick-ups have **INCREASED LOAD SPACE**—stake and high rack bodies **MORE EFFICIENT LOADING**. . . . New stronger, sturdier **FRAMES** are designed to carry greater loads greater distances for a longer time!

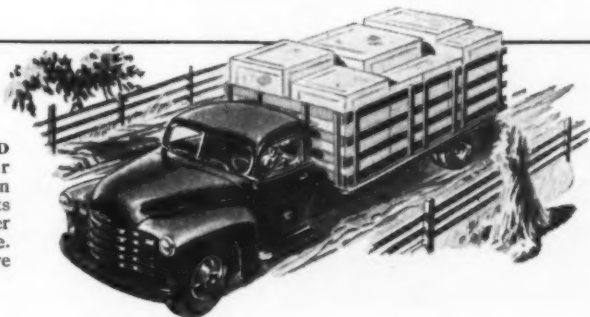


Wider, deeper **WINDSHIELD** and **WINDOWS** increase visibility by 22%! New rear-corner windows, permitting even greater visibility are available as optional equipment at extra cost.



**VALVE-IN-HEAD TRUCK ENGINES** are world's most economical for their size. . . . Chevrolet's **HYDRAULIC TRUCK BRAKES** are *exclusively* designed for greater brake-lining contact and positive action!

The cab is **FLEXI-MOUNTED**—cushioned on rubber against road shocks, torsion and vibration! . . . The seats are fully adjustable, bigger and more comfortable. **LONGER WHEELBASES** give better load distribution.



**Winning the Nation's Praise! . . .**



## Advance-Design CHEVROLET TRUCKS

**See the cab that "breathes"**

You've *heard* about them . . . *talked* about them . . . and now they're here—**ADVANCE-DESIGN** trucks with the cab that

"breathes"—that "inhales" fresh air and "exhales" used air!\* Be sure to see this sensational new line of Chevrolet trucks with their scores of new features and innovations at your Chevrolet dealer's. \*Fresh-air heating and ventilating system optional at extra cost.

**CHOOSE CHEVROLET TRUCKS FOR TRANSPORTATION UNLIMITED!**

CHEVROLET MOTOR DIVISION, General Motors Corporation, DETROIT 2, MICHIGAN

Magnified view of IngAclad  
Sheet to show proportion of  
stainless to mild steel



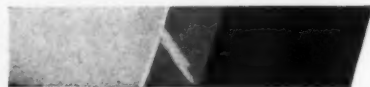
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any  
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where  
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is needed  
only on the  
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nothing beats

**INGACLAD**  
STAINLESS-CLAD STEEL

IngAclad provides maximum contact-side protection against rust, corrosion, abrasion, erosion—at *minimum cost*. Its 20% cladding of solid stainless steel, and 80% backing of mild steel mean lower cost, easier fabricating. Available in sheets 18 to 8 gauge, and in plates  $\frac{3}{16}$ " to  $\frac{1}{4}$ ", inclusive. Full details on request.

**INGERSOLL Steel Division** • Borg-Warner Corporation • 310 South Michigan Avenue, Chicago 4, Ill.

Plants: Chicago, Illinois • New Castle, Indiana • Kalamazoo, Michigan



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# PROCESSING *Methods*

## CURING BACON SQUARES

Cured pork jowls, or bacon squares, should be a good selling item in this day of high bacon prices. They sell well when packaged in transparent wrap or other attractive covering. The squares are frequently dry cured and handled in much the same manner as butts or D.C. bellies.

Bacon squares are made from trimmed, squared and flattened jowls. These are removed by the picnic trimmers who square up the cuts and remove loose meat, glands and blood clots. Jowls run about 1½ in. thick and about 2 lbs. and over in weight. If given a good cure the jowl will make an economical and tasty piece of meat for slicing and frying and cooking with vegetables.

**PICKLE CURE:** Jowl squares may be given either a dry or sweet pickle cure. As cuts are small they cure a good deal faster than larger ones and there is no occasion to overhaul them. Prepared cures may be used advantageously in making bacon squares.

If given a sweet pickle cure the following mixed cure for bellies may be used for each 100 gallons of finished pickle with salometer of 68 degs:

6 oz. nitrite of soda  
3½ lbs. sodium nitrate  
18 lbs. sugar

**DRY CURE:** If a dry cured product is desired, use following ingredients for each 100 lbs. of meat:

3 lbs. salt  
2½ lbs. sugar  
¼ oz. nitrite of soda  
2 oz. sodium nitrate.

Bacon squares are sometimes cured by packing them with dry cure bellies. Empty spaces in bacon curing boxes are filled in this way. If production is large enough they may be dry cured in tierces, or bacon boxes may be filled with squares.

Each piece of meat is rubbed with curing mixture and a little is spread on bottom of curing container. Jowls are packed in, face up, and some of curing mixture spread between each layer of meat as packed and over top layer before lid is put on box. Dampening squares with a little pickle or sprinkling pickle in cure will aid in getting mixture to stick to meat.

Lid of curing box is pressed down tightly or tierce is headed up tightly. Bacon squares are held at 38 degs. F. during curing period which should range from 10 to 20 days, depending on size.

After curing, squares are soaked, washed and put in smokehouse. They are usually placed on wire mesh trays with flesh side down. They are smoked from 10 to 20 days, depending on size.

## BONE STOCK IN SAUSAGE

A southern sausage manufacturer wants to know whether there would be any increased yield or quality of his sausage if he used chilled beef bone stock instead of water or ice in making his emulsion. He writes:

EDITOR THE NATIONAL PROVISIONER:

We are considering using broth from cooking beef bones in the manufacture of our frankfurts and bologna. Do you believe this will improve our products?

It is difficult to see any advantage in the use of beef bone stock in this manner except, possibly, a slight increase in the nutritive value of the sausage. It does not appear that there would be any increase in sausage yield if the inquirer used beef bone stock instead of water or ice in making his emulsion. It would probably be necessary to skim off the fat before using the broth.

There might be some improvement in the flavor of the sausage, but it is doubtful whether it would be great enough to offset the extra labor and heat used in preparing the stock.

Beef bones are commonly processed, if at all, for their yield of bone meal, oil, etc.

## ANTIOXIDANT IN STEW

An eastern meat canner wants to know what antioxidant should be used in making a canned beef stew. He writes:

EDITOR THE NATIONAL PROVISIONER:

We are considering canning a good beef stew and would like suggestions as to an antioxidant to use in preventing rancidity in the gravy. Have you any suggestions?

The Army has been a big purchaser of beef stew but its specifications have not called for use of an antioxidant because rancidity has never been encountered. Since the cans are vacuumed and hermetically sealed little oxygen is left within the can to oxidize the fat in the gravy. The only rancidity which might develop prior to filling and vacuuming the cans.

## LINGUISA SAUSAGE

An eastern processor wants to know something about a linguisa sausage. He writes:

EDITOR THE NATIONAL PROVISIONER:

We have heard of a sausage product called linguisa. What is it?

Portuguese Linguisa is a pork sausage which is sometimes made in Portuguese localities. The sausage is made of lean pork chopped coarsely and seasoned with pepper and vinegar. The sausage is given a long cool smoke and is stuffed in hog casings or hog bungs and is not linked.

## Book Reviews

**MEAT SLAUGHTERING AND PROCESSING** by C. E. Dillon, 308 pages, cloth bound and illustrated. Published by Locker Management, St. Louis, Mo. Price, \$7.50 postpaid domestic and \$8.00 postpaid foreign. Available from THE NATIONAL PROVISIONER, 407 So. Dearborn, Chicago 5, Ill.

C. E. Dillon, writer on locker plant operation, has brought together in this book much information helpful to the locker plant operator or small slaughterer who is interested in killing and meat processing operations.

This book deals exclusively with the technical aspects of locker plant operation. It tells not only how to slaughter but what to do with the product in order to realize its maximum benefit. There are chapters on curing, smoking, lard rendering, the making of sausage, inedible rendering, curing formulas, the making of dog foods as a by-product, curing and smoking of turkeys and seafoods, poultry processing, preparation of meats, fish, poultry and produce for frozen food storage and many other subjects.

Sketches, tables and illustrations are included, making this the first single volume ever to be published that contains the complete background information needed for reference and study by locker managers and their employees.

Among the subjects discussed in the book are: fundamentals; construction of slaughtering and processing facilities; locating your plant; holding pens; beef slaughter and by-products from beef; hog slaughter; calf and lamb slaughter; inedible rendering; how to make casings for stuffing sausage and how to save glands; lard rendering; track installations; meat curing; smoking; and how to make fresh and smoked sausage.

## Report on Unique German Meat Equipment Offered

A sausage stuffer, a derinding machine, and a mincing machine, examined by British investigators in German meat processing plants, incorporate unusual features according to a report now on sale by the Office of Technical Services, Department of Commerce. The report was prepared for the British Intelligence objectives sub-committee. (It is doubtful whether the equipment, as described below, possesses characteristics superior to similar devices in use in U. S. plants.)

The electric sausage filling machine is

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**WIENERS, BOLOGNA**  
**Specialty Loaves**

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Soy makes a better product by improving texture and appearance—holding the “spring” or “freshness”—reducing shrinkage. It “eats better,” and that’s what your customers are looking for.

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SOY FLOUR  
**Meatone**  
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KELLOGG  
AND SONS, INC.**  
DECATUR 80, ILLINOIS

unusual because it operates with a gear driven piston in contrast to the hydraulically activated piston in common use. The piston travels at two speeds, the slower speed for the filling operation, and the faster speed when the piston travels in a downward direction. The gear drive is said to eliminate possible oil contamination of the sausage meat.

The “Omega” derinding machine for fat cuts, backs, and bellies, consists of a rectangular guide plate 27 x 14 in. which can be lifted rapidly between two adjustable knives using a 1½-h.p. motor. Fat backs or bellies are attached to steel spikes on the top ridge of the guide plate with the rind flat against the plate. The plate is then at its lowest position. Movement of a small lever engages the clutch and the plate rises rapidly between the knives which slice the rind off in one piece. The plate is then released automatically and returns to its original position, removing the rind from the plate.

The novel feature of the “Adler” mincer is a slowly moving spiral at the base of the hopper which feeds the material on the main screw at an angle of 90 degs. The spiral, made of ¾-in. square section rod, is about 2 ft. long and 3¼ in. in diameter. It is activated by a chain and worm drive from the main shaft. The advantages of the design are said to be greater production (since the spiral feed eliminates the need for manual pressure on the meat to be minced), greater operating safety, and ease of cleaning.

Photographs and sketches of the machines are contained in the report which also includes descriptions of a lard rendering plant, bone fat extractor, rotating vacuum extraction plant, and a list of pertinent documents and drawings on deposit with the British Board of Trade in London, copies of which are generally obtainable through OTS.

Orders for the report (PB-78216; some machines used in the German bacon, ham and sausage industries; photostat, \$2; microfilm, \$1; 21 pages) should be addressed to the Office of Technical Services, Department of Commerce, Washington 25, D. C., and should be accompanied by check or money order, payable to the Treasurer of the United States.

## PROPYL GALLATE OUTPUT

An improved process expected to increase materially production of propyl gallate is under development by the Heyden Chemical Corporation. At the same time, the company’s research division is investigating gallic acid esters of higher fatty alcohols.

Propyl gallate is the chemical the use of which as an antioxidant to retard or prevent rancidity in lard and other edible fats and oils was recently announced. Previously used for the same purpose in inedible fats and oils, its addition in quantities up to 1/100th of 1 per cent in lard and rendered pork fat has been approved by the MID.

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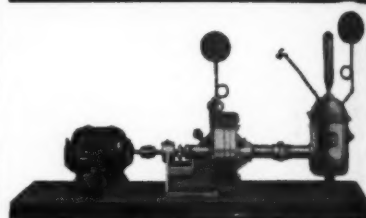
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Frames E, A, G, B, C, D—110-1-60, 220-1-60, 220-3-60, 440-3-60—J, K and P 220-3-60 or 440-3-60. Exception Model C and D in the 3 phase, \$10.00 extra.

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This simple RETURNAL outfit collects steam condensed in cooker jackets and returns it directly to the boiler at high temperature and pressure and without any flash steam loss. It reduces boiler load by 25% or more and usually saves enough in fuel, water and softening materials to pay back its cost every year.

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Write for descriptive bulletin and testimonials from satisfied customers.

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## AMI PROVISION STOCKS

Pork meats and fats in packers' inventories on September 27 totaled 223,800,000 lbs., according to the report on provisions stocks by the American Meat Institute. This compares with 263,100,000 lbs., two weeks earlier, and 52,300,000 lbs. on the corresponding date a year ago. The 1939-41 average for the comparable date was 389,500,000 lbs.

The total of pork meats alone at 141,500,000 lbs. was about 13 per cent smaller than the 163,500,000 lbs. on September 13, but 199 per cent larger than the 47,400,000 a year ago.

Lard stocks at 78,700,000 lbs. were 18 per cent lower than the 96,000,000 lbs. two weeks earlier, but many times larger than the 4,400,000 lbs. on the comparable date a year ago. The 1939-41 average for lard stocks for the corresponding date was 105,400,000 lbs. September 27 stocks of rendered pork fat at 3,600,000 lbs. were unchanged from two weeks earlier, but more than six times as large as the 500,000 lbs. on the same date in 1946.

Nearly all DS and frozen-for-DS cure items declined in volume during the two weeks preceding the AMI report. The total of DS cured items dropped 27 per cent to 20,200,000 lbs., compared with 27,600,000 lbs. two weeks earlier, while the total of items frozen for DS cure dropped 3 per cent to 3,500,000 lbs. from 3,600,000 lbs.

Provision stocks as of September 27, 1947, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows September 27 stocks as percentages of the holdings two weeks earlier and last year.

### AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	September 27 stocks as Percentages of Inventories on Com-		
	Sept. 13, 1947	Sept. 28, 1946	Sept. 28, 1939-41 av.
<b>D. S. PRODUCT</b>			
Bellies (Cured) .....	70	583	..
Fat backs (Cured) .....	66	975	..
Other D. S. Meats (Cured) ..	70	317	..
TOT. D. S. CURED ITEMS .....	73	631	..
TOT. FROZ. FOR D. S. Cure ..	97	..	..
<b>S. P. &amp; D. C. PRODUCT</b>			
Hams, Sweet Pickle Cured			
Regular .....	106	189	10
Skinned .....	99	686	60
All S. P. Hams .....	99	598	47
Hams, Frozen-for-Cure			
Regular .....	200	67	6
Skinned .....	68	142	47
All frozen-for-cure hams ..	69	137	38
Picnics			
Sweet pickle cured .....	97	**	63
Frozen-for-cure .....	72	93	45
Bellies, S. P. and D. C.			
Sweet pickle cured .....	97	246	67
Frozen-for-cure .....	19	5	2
Other Items			
Sweet pickle cured .....	91	756	54
Frozen-for-cure .....	72	700	38
TOT. S. P. & D. C. CURED ..	97	362	57
TOT. S. P. & D. C. FROZEN ..	63	96	22
TOT. S. P. & D. C. FROZEN ..	100	750	38
<b>FRESH FROZEN</b>			
Loins, shoulders, butts and spare ribs .....	81	416	95
All other .....	72	312	130
Total .....	76	346	114
TOT. ALL PORK MEATS .....	87	299	50
RENDERED PORK FAT .....	100	720	*
LARD .....	82	**	75

\*Included with lard. \*\*More than 10 times.

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- WHITE PEPPER
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FOR EVERY VARIETY OF  
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Heavy-duty W-W GRINDERS assure a finer, more uniform grind because they grind through finer screens. All models available with or without blowers. 18" to 36" wide. Shafts—up to 4 3/4". Each bearing—rated up to 3260 lbs. at 3600 RPM. Horsepower—15 to 100. Full details upon request... write direct to manufacturer or to distributor: The Globe Company, 4000 Princeton Avenue, Chicago 9.

## W-W GRINDER CORPORATION

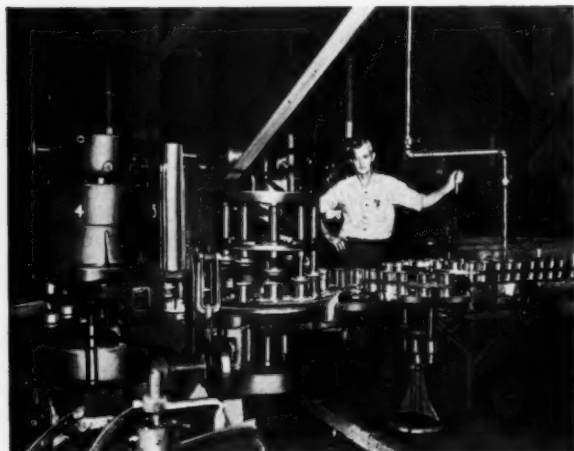
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LIKE CROWN  
SERVICE...**

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QUALITY PACKER**



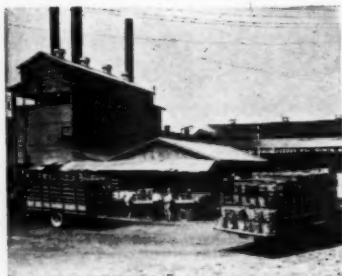
Mr. Leon C. Bulow (right) conferring with S. A. Connor, Crown Can representative, in Mr. Bulow's Bridgeville, Del. office.



Bert Blades, Crown Can service man, inspecting fast tomato line in the Bulow Plant.



Interior of one of the three large Bulow warehouses at Hynson, Md.



Unloading tomatoes from truck to scalding at the Bulow Plant in Hynson, Md.



The Bulow Plant at Hynson, Md., where sweet potatoes, white potatoes, string beans, tomatoes, tomato purée and tomato juice are packed.

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# MARKET SUMMARY

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### Hogs—Pork—Lamb

#### HOGS

Chicago hog market this week: 75c higher; other markets \$1.00 to mostly \$1.50 higher with spots up to \$1.75 higher.

	Thurs.	Week ago
Chicago, top.....	\$30.25	\$29.50
4 day avg.....	28.31	27.05
Kan. City, top.....	29.65	28.00
Omaha, top.....	30.00	28.50
St. Louis, top.....	29.75	28.25
Corn Belt, top.....	29.10	27.60
St. Paul, top.....	29.50	28.50
Indianapolis, top.....	29.75	28.00
Cincinnati, top.....	29.75	28.00
Baltimore, top.....	30.00	28.75
Receipts 20 markets		
4 days.....	230,000	241,000
Slaughter—		
Fed. Insp.*.....	719,000	720,000
Cut-out.....	180- 220-	240-
results.....	220 lb. 240 lb.	270 lb.
This week...+\$ .28 —\$ .36 —\$1.86		
Last week...+ .58 — .08 — 1.56		

#### PORK

Chicago:		
Reg. hams,		
all wts.....	51n	49n
Loins, 12/16.....	55@56	54@56
Bellies, 8/12.....	55 1/4	53
Picnics,		
all wts.....	37@40	35@37 1/2
Reg. trimmings...36@38		32@34
New York:		
Loins, 8/12.....	58@61	57@60
Butts, all wts.....	52@54	51@53

#### LAMBS

Chicago, top.....	\$23.50	\$23.00
Kan. City, top.....	23.25	23.50
Omaha, top.....	22.00	22.25
St. Louis, top.....	23.75	23.00
St. Paul, top.....	23.50	22.50
Receipts 20 markets		
4 days.....	293,000	313,000
Slaughter—		
Fed. Insp.*.....	372,000	355,000
Dressed lamb prices:		
Chicago, choice....	41@43	44@46
New York, choice...41@44		43@47

### Cattle—Beef—Veal

#### CATTLE

Chicago cattle market for the week: Mostly steady to \$1.00 higher; steers, steady to \$1.00 higher; heifers, steady to 50c higher; cows, steady; canners and cutters, strong; bulls, 25c to 50c higher; calves, steady.

	Thurs.	Week ago
Chicago steer top...	\$36.00	\$33.75
4 day cattle avg..	30.25	29.75
Chi. heifer top.....	30.00	29.00
Chi. bol. bull top...	19.00	18.75
Chi. cut cow top...	14.00	14.00
Chi. can. cow top...	12.00	12.00
Kan. City, top.....	27.00	29.50
Omaha, top.....	35.00	35.25
St. Louis, top.....	30.00	31.00
St. Paul, top.....	36.00	34.00
Receipts 20 markets		
4 days.....	329,000	294,000
Slaughter—		
Fed. Insp.*.....	314,000	344,000

#### BEEF

Carcass, good, all wts.		
Chicago.....	46 @49	45 @49
New York.....	45 1/2 @49	44 @47 1/2
Chi. cut., Nor..	25 1/4 @25 1/2	24 1/2 @25
Chi. can., Nor..	25 1/4 @25 1/2	24 1/2 @25
Chi. bol. bulls,		
dressed.....	28 @28 1/2	28 @28 1/2

#### CALVES

Chicago, top.....	\$27.00	\$27.00
Kan. City, top.....	23.00	22.00
Omaha, top.....	20.00	20.00
St. Louis, top.....	28.00	28.50
St. Paul, top.....	27.00	27.00
Slaughter—		
Fed. Insp.*.....	177,000	173,000
Dressed veal:		
Good, Chicago.....	34@39	35@39
Good, New York....	32@38	34@38

\*Week ended September 27.

### Hides—Fats—By-Products

#### HIDES

Chicago packer hides well sold up at new high prices.

	Thurs.	Week ago
Hvy. native cows....	30@31	30
Nor. Calf (heavy)...	80	80
Nor. Calf (light)....	90	90
Nor. native, Kipskin..	52 1/2	52 1/2
Outside Small Pkr.		
Native, all weight,		
strs. & cows.....	27@31	26@29

#### TALLOW, GREASES, ETC.

Chicago tallow: Limited offerings, with small buyers paying top on light trade.

Fancy tallow.....21@22 21

Chicago grease: Small buyers paying top for best grades only.

Choice white grease.....21@22 21

Chicago By-Products: Steady to strong.

Dry rend.		
tankage .	*2.35@ 2.40	*2.30
10-11%		
tank. ....	*11.50@12.00	*11.00
Blood .....	*10.50@11.00	*10.50@11.00
Digester tankage		
60% .....	\$135.00	\$135.00
Cottonseed oil,		
Val. & S. E.	24pd	22b

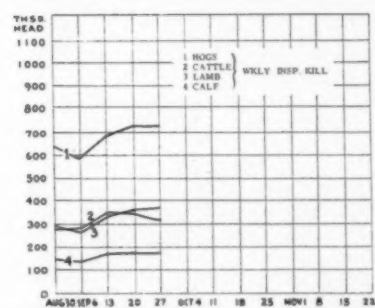
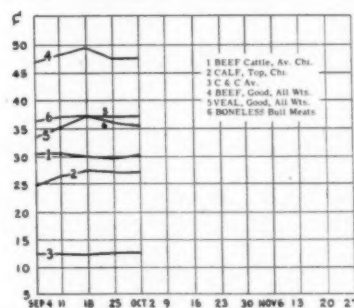
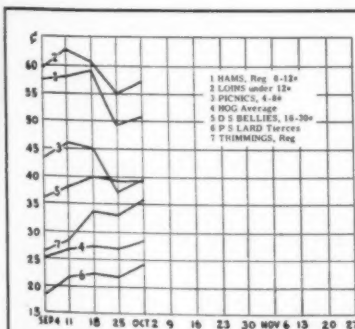
\*F.O.B. shipping point.

#### LARD

Lard—Cash.....	24.00n	22.50n
Loose.....	24.50b	23.00n
Leaf.....	23.50n	22.00n

#### COLD STORAGE COMMITTEE

The U. S. Department of Agriculture has announced the appointment of a cold storage advisory committee under the Research and Marketing Act of 1946. The purpose of the committee is to advise the Department and other agencies on problems of the cold storage industry. The committee includes S. C. Rogers, G. H. Hammond Co., Chicago.



# Production of Beef Declines, Hog Kill Still at High Level

**P**RODUCTION of meat under federal inspection in the week ended September 27 totaled 285,000,000 lbs., according to the U. S. Department of Agriculture. While this was 6 per cent below the 303,000,000 lbs. produced in the preceding week, it was more than three times the 91,000,000 lbs. produced in the corresponding week last year. Most of the decline was registered in production of beef.

Slaughter of cattle was estimated at 314,000 head, which was 9 per cent below the 344,000 slaughtered the week before, although over three times the 101,000 slaughtered in the corresponding week a year ago. Beef production was calculated at 144,000,000 lbs., compared with 158,000,000 lbs. for the pre-

ceding week and 46,000,000 last year.

Calf slaughter was estimated at 177,000 head, which was 2 per cent above the 173,000 processed in the previous week and 74 per cent above the 102,000 slaughter reported for the same week last year. Output of inspected veal for the three weeks under comparison was estimated at 23,400,000, 23,000,000 and 12,100,000 lbs., respectively.

Hog slaughter, estimated at 719,000 head, continued at a relatively high rate for September. It was about the same as the 720,000 slaughtered during the preceding week and over seven times the 98,000 slaughter recorded for the same week in 1946. Estimated production of pork was 103,000,000 lbs., compared with 107,000,000 lbs. processed in the previous week and 17,000,000 lbs. in the same week last year.

Lard production totaled 22,900,000 lbs. compared with 22,900,000 lbs. the week before and 2,200,000 lbs. in the same week last year.

The number of sheep and lambs

slaughtered during the week was estimated at 372,000 head, 5 per cent above the 355,000 reported for the preceding week, but 3 per cent below 384,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 15,300,000, 14,600,000 and 16,000,000 lbs., respectively.

## CHICAGO PROVISION STOCKS

Lard holdings on September 30 showed a decline of around 13,500,000 lbs. under the previous month, making the total of lard in storage 76,554,608 lbs. Total meat stocks also showed a drop, when compared with a month ago, totaling 20,900,665 lbs. compared with 28,457,053 lbs., but continued well above stocks at the end of September in 1946 when they totaled only 8,051,137 lbs.

	Sept. 30, '47, lbs.	Aug. 31, '47, lbs.	Sept. 30, '46, lbs.
All barreled pork (brls.)	1,337	1,993	92
P. S. lard (a)	65,703,150	77,427,026	215,837
P. S. lard (b)	10,851,458	12,708,973	2,583,333
Other lard	76,554,608	90,130,999	2,801,472
D. S. cl. bellies (contract)	69,000	114,000	...
D. S. cl. bellies (other)	1,526,750	2,989,436	1,214,521
TOTAL D. S. cl. bellies	1,595,750	3,103,436	1,214,521
D. S. rib bellies	3,407,514	3,458,089	37,030
D. S. fat backs	431,721	883,870	297,500
S. P. regular hams	5,162,047	8,347,310	1,583,583
S. P. bellies	5,342,765	6,134,684	1,660,498
S. P. picnic shoulders	1,445,123	1,785,156	1,113,340
Other cuts of meats	3,515,745	5,244,508	2,144,667
TOTAL all meats	20,900,665	28,457,053	8,051,137

(a) Made since Oct. 1, 1946. (b) Made previous to Oct. 1, 1946.

The above figures cover all meat in storage in Chicago, including holdings by the Government.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended September 27, 1947 with comparisons											
Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat		Prod. mil. lb.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.	Prod. mil. lb.	
Sept. 27, 1947	314	143.8	177	23.4	719	102.8	372	15.3	285.3	285.3	
Sept. 20, 1947	344	157.9	173	23.0	720	107.3	355	14.6	302.8	302.8	
Sept. 28, 1946	101	46.4	102	12.1	98	16.9	384	16.0	91.4	91.4	

AVERAGE WEIGHT—LBS.											
Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Lard Prod.		Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.	
Sept. 27, 1947	897	458	240	132	246	143	89	41	12.9	22.9	
Sept. 20, 1947	898	459	241	133	255	149	89	41	12.5	22.9	
Sept. 28, 1946	804	459	214	119	274	172	90	42	8.0	2.2	

## TEST RESULTS THIS WEEK SHOW POORER CUTTING MARGINS FOR ALL WEIGHTS OF HOGS

(Chicago costs and credits, first three days of week)

Total product values rose to a slightly higher level this week as the result of price increases for lard and some major cuts, but live animal costs advanced sharply and this brought about poorer cut-out margins for all butcher stock. Light hogs showed a plus margin of only 28c compared with plus 58c last week, but remain in the most favorable position. Medium and heavyweight butchers

registered minus cutting margins of 36c and \$1.86 respectively.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago figures for the early part of each week under comparison.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—					
Value					Value					Value					
Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	
Skinned hams	12.5	18.1	53.2	\$ 6.65	\$ 9.63	12.5	17.7	53.2	\$ 6.65	\$ 9.42	12.9	18.1	53.2	\$ 6.86	\$ 9.63
Picnics	5.6	8.1	39.0	2.18	3.16	5.4	7.7	38.3	2.07	2.95	5.3	7.4	37.7	2.00	2.79
Boston butts	4.2	6.1	50.5	2.11	3.08	4.1	5.8	50.0	2.06	2.90	4.1	5.7	47.5	1.95	2.71
Loins (blade in)	10.1	14.6	56.3	5.68	8.22	9.8	13.9	54.0	5.29	7.51	9.7	13.4	48.5	4.70	6.56
Bellies, S. P.	11.0	15.9	54.5	6.00	8.67	9.5	13.5	54.5	5.19	7.36	3.9	5.5	53.3	2.07	2.93
Bellies, D. S.	...	...	...	...	...	2.1	3.0	38.5	.82	1.16	8.5	12.0	38.5	3.26	4.62
Fat backs	...	...	...	...	...	3.2	4.5	18.5	.59	.83	4.5	6.4	19.5	.87	1.23
Plates and jowls	2.9	4.2	25.3	.73	1.06	3.0	4.2	25.0	.76	1.06	3.4	4.8	25.3	.85	1.21
Raw leaf	2.2	3.2	22.8	.50	.73	2.2	3.1	22.8	.50	.71	2.2	3.1	22.8	.50	.71
P. S. lard, rend. wt.	13.7	19.9	24.2	3.32	4.82	12.2	17.3	24.2	2.95	4.19	10.1	14.5	24.2	2.43	3.51
Spareribs	1.6	2.3	43.5	.70	1.00	1.6	2.3	34.0	.54	.78	1.6	2.2	24.0	.37	.53
Regular trimmings	3.2	4.7	34.5	1.10	1.62	2.9	4.2	34.5	1.00	1.45	2.8	4.1	34.5	.97	1.41
Feet, tails, neckbones	2.0	2.9	15.5	.31	.45	2.0	2.8	15.5	.31	.43	2.0	2.8	15.5	.31	.43
Offal and miscellaneous	...	...	...	.88	1.27	...	...	...	.88	1.25	...	...	...	.88	1.24
TOTAL YIELD AND VALUE	69.0	100.0	...	\$30.16	\$43.71	70.5	100.0	...	\$29.61	\$42.00	71.0	100.0	...	\$28.02	\$39.47
Per cwt. alive					Per cwt. alive					Per cwt. alive					
Cost of hogs	\$28.66					\$28.93					\$28.92				
Condemnation loss	.14				Per cwt. alive	.15				Per cwt. alive	.15				Per cwt. alive
Handling and overhead	1.08				Per cwt. alive	.89				Per cwt. alive	.81				Per cwt. alive
TOTAL COST PER CWT.	\$29.88				\$43.30	\$29.97				\$42.51	\$29.88				\$42.00
TOTAL VALUE	30.16				43.71	29.61				42.00	28.02				39.47
Cutting margin	+\$ .28				+\$ .41	—\$ .36				—\$ .51	—\$ 1.86				—\$ 2.62
Margin last week	+ .58				+ .83	— .08				— .11	— 1.56				— 2.20



## Seek Ways to Cut Little Pig Loss, Lamb Parasites

A study of the cause and prevention of death losses in pigs from birth to weaning and one on parasitic infestation of lambs are two of the livestock projects to be conducted under the Research and Marketing Act of 1946, the USDA announced this week.

Estimated present little pig death losses range between 35 and 40 per cent of the entire pig crop. As a result of improved management practices, including extensive use of the swine sanitation system, pig losses are now less than formerly but Department scientists believe that ways can be found to reduce them still more. Research now planned will deal in part with better control of diseases, parasites, and weather hazards but it will include also a study of the influences of heredity, nutrition, and other factors that may help increase

constitutional vigor. The investigators plan to collect data on both the main and contributing causes and on conditions of both spring and fall farrowing.

Extensive field investigations in the Corn Belt states are to be a part of the study. The project has been given top priority.

Methods that will prevent sheep from becoming infested with internal parasites, together with improved control measures, are to be sought through another project. The studies will follow recommendations of the livestock advisory committee, which emphasized "continuing research on livestock diseases, parasites, and insects." In material presented to the committee by agricultural scientists, it was pointed out that "losses to the sheep industry from stomach worm disease, liver fluke disease, lungworms, and from . . . infestations with roundworms and tapeworms are severe, and death losses common."

## JULY GRADING OF MEAT

The total of meats, meat products and by-products officially graded in the U. S. in July, compared with July 1946, is reported by USDA in thousands of lbs. (i.e. "000" omitted) as follows.

	July 1947	June 1947	July 1946
	1,000 lb.	1,000 lb.	1,000 lb.
Fresh and frozen <sup>2</sup>			
Beef	237,923	255,317	622,635
Veal	20,616	18,625	87,215
Lamb	13,167	14,102	53,049
Yearling and mutton	2,398	2,711	18,348
Pork	893	943	6,729
Meats, canned <sup>2</sup>			20,578
Meats, cured	1,634	2,088	8,759
Lard <sup>2</sup>	500	25,300	8,239
Lard substitutes and edible tallow	39	47	82
Sausage and ground meats	887	839	746
Miscellaneous meats <sup>2</sup>	637	603	197
Total meats and lard <sup>2</sup>	278,755	320,575	826,567
Oleomargarine and oleo oil		204	5,865
Horse meat:			
Canned			3,946
Cured			484

<sup>1</sup>Includes all gradings for the Commodity Credit Corporation. <sup>2</sup>National Live Stock and Meat Board cooperating. <sup>3</sup>Figures for canned meats are incomplete as undetermined amount is included with the cured meats classification. <sup>4</sup>Includes pork fat. <sup>5</sup>Includes beef suet. <sup>6</sup>Totals based on unrounded numbers.

NOTE: Gradings for the Commodity Credit Corporation during July 1947 were 396,000 lbs. of lard.

## UNITED STATES MEAT PRODUCTION, BY MONTHS FOR 1946<sup>1</sup>

Month	Beef M lbs.	Veal M lbs.	Lamb and Mutton M lbs.	Pork <sup>2</sup> M lbs.	Total M lbs.
January	856,000	101,000	74,000	1,033,000	2,064,000
February	827,000	85,000	100,000	967,000	1,988,000
March	797,000	92,000	97,000	782,000	1,768,000
April	734,000	91,000	83,000	847,000	1,755,000
May	605,000	83,000	65,000	812,000	1,565,000
June	462,000	78,000	75,000	506,000	1,121,000
July	555,000	140,000	77,000	904,000	2,076,000
August	871,000	138,000	72,000	602,000	1,683,000
September	367,000	98,000	63,000	124,000	652,000
October	840,000	167,000	96,000	603,000	1,706,000
November	844,000	142,000	71,000	1,011,000	2,068,000
December	857,000	114,000	64,000	963,000	1,998,000
Year	9,015,000	1,329,000	946,000	9,234,000	20,524,000

<sup>1</sup>Excludes farm slaughter. <sup>2</sup>Excludes lard and rendered pork fat.

## SMALL PORTION CANS

Limited quantities of small cans of food designed to hold one or two servings are expected to be back on food store shelves this fall for the first time since the war. Cannerymen are reported to have ordered large quantities of the small containers from can manufacturers.

Here's a real opportunity..

Modern Fully Equipped  
**Meat Slaughtering Plant**  
Available now

### CAPACITY

CATTLE 50 head a day  
SHEEP 200 head a day  
HOGS 40 an hour  
HIDE SALTING 500 hides

### EQUIPMENT

#### REFRIGERATORS

York  
Frigidaire  
Gas

#### COOLERS

1 chill (25 head)  
1 cooler (75 head)  
1 dry cooler

#### WATER

Own well  
High pressure water

### HOISTS

2 electric  
2 friction

### SAWS—1 Electric

### INSULATION

Synthetic cork

### CORRALS—6

### SHEEP PENS—6

### LOCATION

2 miles north of Healdsburg, California. Spur track 2 miles from plant; can be extended to door.

### ACREAGE

17 acres including 4½ acres of buildings, corrals and other facilities for a well setup, up-to-date slaughtering plant.

Profitable meat operations are in prospect. Government and private analyses show this conclusively. To build and equip a modern plant today is very costly, but here is a plant recently built, recently equipped . . . **READY FOR USE, available to highest bidder.** It can be operated profitably with livestock available in the vicinity or it could be converted readily to manufacture of pet food. Here's a real opportunity for you.

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San Francisco 4, California

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

	Week ended Oct. 1, 1947	per lb.
Choice native steers—		
All weights	48	@51
Good native steers—		
All weights	46	@49
Commercial native steers—		
All weights	36	@41
Cow, commercial	29	@31
Cow, utility	26 1/2	@27 1/2
Cow, canner and cutter	24	@21 1/2
Hindquarters, choice	34	@57
Forequarters, choice	43	@45
Cow, hindquarter, comm.		
Cow, forequarter, comm.		

### BEEF CUTS

Steer loin, choice	86@95
Steer loin, good	78@80
Steer loin, commercial	60@65
Steer round, choice	45@47
Steer round, good	43@47
Steer rib, choice	73@75
Steer rib, good	65@67
Steer rib, commercial	44@47
Steer rib, utility	28
Steer sirloin, choice	86@85
Steer sirloin, commercial	50@55
Steer chuck, choice	45@46
Steer chuck, commercial	43@46
Steer brisket, choice	46@48
Steer brisket, good	44@48
Steer back, choice	50
Fore shanks	40
Hind shanks	20
Beef tenderloins	1.50@1.55
Steer plates	18@20

### CALF

Choice, 225 lbs. down	35@36
Good, 225 lbs. down	31@32
Commercial	27@29
Utility	23@29

## BEEF PRODUCTS

Brains	5 1/2 @ 6
Hearts	17 @ 17 1/2
Tongues, select, 3 lbs. & up,	
fresh or froz.	29 @ 30
Tongues, house run,	
fresh or froz.	25 @ 26
Tripe, cooked	12 @ 12 1/2
Livers, select	45 @ 46
Kidneys	19 @ 20
Cheek meat	26 @ 27
Lips	8 @ 8 1/2
Longs	8 1/2 @ 9
Melts	8 1/2 @ 9

## FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	54 @ 55
Reg. pork loins,	
und. 12 lb.	59 1/2 @ 60
Picnics, 4/8	41 1/2 @ 42 1/2
Skinned shldr., bone in	44 @ 46
Spareribs, under 3 lbs.	47 @ 48
Boston butts, 3/8 lbs.	52 1/2 @ 54
Boston butts, c.t.	65 @ 66 1/2
Neck bones	18 @ 19
Pigs' feet, front	12 @ 13
Kidneys	16 @ 16 1/2
Livers	26 @ 27
Brains	18 @ 18 1/2
Ears	10 @ 11
Snouts, lean in	14 @ 14 1/2

## VEAL—HIDE OFF

Choice carcass	40 @ 41
Good carcass	35 @ 36
Commercial carcass	30 @ 33
Utility	23 @ 29

## LAMBS

Choice lambs	41 @ 43
Good lambs	40 @ 42
Commercial lambs	36 @ 39
Utility	28 @ 34 1/2

## MUTTON

Good	20 @ 21
Commercial	18 @ 19
Utility	14 @ 15

## SAUSAGE CASINGS

(F. O. B. Chicago)  
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	35 @ 40
Domestic rounds, over 1 1/2 in., 140 pack	45 @ 55
Export rounds, wide, over 1 1/2 in.	65 @ 75
Export rounds, medium, 1 1/2 to 1 3/4 in.	40 @ 50
Export rounds, narrow, 1 1/2 in. under	70 @ 90
No. 1 weasands, 24 in. up	11 @ 12
No. 2 weasands, 22 in. up	9 @ 11
Middle sewing, 1 1/2 in.	6 @ 8
2 in.	90 @ 1.20
Middles, select, wide, 2 1/2 to 2 3/4 in.	1.25 @ 1.35
Middles, select, extra, 2 1/2 to 2 3/4 in.	1.40 @ 1.60
Middles, select, extra, 2 1/2 in. & up	1.90 @ 2.15
Beef bungs, export No. 1	14 @ 18
Beef bungs, domestic	8 @ 14
Dried or salted bladders, per piece:	
12-15 in. wide, flat	12 @ 13 1/2
10-12 in. wide, flat	8 @ 9 1/2
8-10 in. wide, flat	5 @ 6 1/2
Pork casings:	
Extra narrow, 20 mm. & dn.	2.45 @ 2.85
Narrow, mediums, 20@32 mm.	2.45 @ 2.75
Medium, 32@35 mm.	2.10 @ 2.40
Sp. medium, 35@38 mm.	1.90 @ 2.25
Wide, 38@43 mm.	1.80 @ 2.15
Export bungs, 34 in. cut	34 @ 37
Large prime bungs, 34 in. cut	28 @ 32
Medium prime bungs, 34 in. cut	20 @ 23
Small prime bungs	13 @ 16
Middles, per set	30 @ 33

## CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hae) in 425-lb. bbls., del.	\$ 8.75
Saltmeter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.	9.50
Small crystals	12.90
Medium crystals	13.90
Pure rfd., gran. nitrate of soda	4.50
Pure rfd. powdered nitrate of soda, in min. car of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated	16.80 @ 17.60
Medium	20.80 @ 22.60
Beck, bulk, 40 ton cars.	9.40
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	6.82 @ 6.85
Standard gran., f.o.b. refiners (2%)	8.25 @ 8.40
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.75
Dextrose, in car lots, per cwt., in paper bags, Chicago	7.71

## SAUSAGE MATERIALS

Reg. pork trim (50% fat)	37 @ 38
So. lean pork trim, 85%	46 @ 46 1/2
Ex. lean pork trim, 95%	55 @ 55 1/2
Pork cheek meat	29 1/2 @ 30 1/2
Pork tongues	21 @ 22
Boneless bull meat	38 @ 39
Boneless chucks	37 1/2 @ 38
Shank meat	37 1/2 @ 38
Beef trimmings	31 1/2 @ 32 1/2
Dressed canners	25 1/2 @ 26
Dressed cutter cows	26 1/2 @ 27
Dressed bologna bulls	29 1/2 @ 30 1/2

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	61 @ 64
Fancy skinned hams, 14/18 lbs., parchment paper	74 @ 77
Fancy trim, brisket of bacon, 8 lb. down, wrap	69 1/2 @ 71
Square cut seedless bacon, 8 lb. down, wrap	66 @ 69
No. 1 beef sets, smoked	
Insides, C Grade	
Outsides, C Grade	
Knuckles, C Grade	

## FANCY MEATS

Tongues, corned	
Veal breads, under 6 ea.	
12 to 12 oz.	
Beef kidneys	
Lamb fries	
Beef livers	
Ox tails under 1/2 lb.	
Over 1/2 lb.	

## DRY SAUSAGE

Cervelat, ch. hog bungs	80 @ 82
Thuringer	65 @ 68
Farmer	65 @ 68
Holsteiner	63 @ 66
B. C. Salami	76 @ 78
N. C. Salami, new, con.	71 @ 73
Genoa style salami, ch.	72 @ 74
Pepperoni	46 @ 48
Mortadella, new condition	45 @ 46
Cappicola (cooked)	39 @ 41
Italian style hams	81 @ 83

## DOMESTIC SAUSAGE

Pork sausage, hog casings	33
Pork sausage, bulk	31
Frankfurters, sheep casings	44
Frankfurters, hog casings	46
Bologna	41
Bologna, artificial casings	40
New Eng. lunch, specialty	47 @ 48
Mixed luncheon spec., ch.	39
Tongue and blood	37
Blood sausage	37
Souse	27
Polish sausage, fresh	33
Polish sausage, smoked	40

## SPICES

	Whole	Ground
Allspice, prime	28 @ 30	31 @ 32
Reifed	29 @ 30	32 @ 34
Chili powder		34 @ 36
Cloves, Zanzibar, 18 1/2 @ 21		23 @ 25
Ginger, Jam., unbl.	21	3
Cochin	18 @ 20	23 @ 25
Mace, fcy. Banda		1.90 @ 2.10
East Indies		1.75 @ 1.90
West Indies		3
Mustard, flour, fcy.		3
No. 1		3
West India Nutmeg		78 @ 80
Paprika, Spanish		54 @ 55
Pepper, Cayenne		35 @ 36
B-d. No. 1		34 @ 35
Pepper, Packers		50 @ 52
Pepper, black		48 @ 49
Pepper, white		7

## SEEDS AND HERBS

	Whole for Sale	Ground
Caraway Seed	20 @ 22	24 @ 26
Cumin seed	33 @ 35	38 @ 40
Mustard seed, fcy. yel.	30 @ 32	34 @ 36
American	23 @ 24	
Marjoram, Chilean	15 @ 18	19 @ 21
Oregano	21 @ 22	25 @ 26

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A. Dewied

## Selected Natural BEEF, HOG & SHEEP CASINGS

Produced, inspected and pressure-tested to give you

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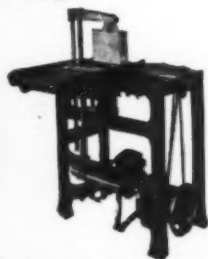


## ARE YOUR LARD PACKAGING METHODS OBSOLETE?

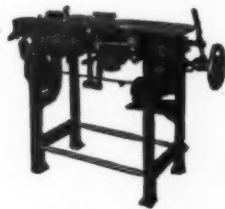
If you are now setting up and closing cartons by hand, your carton packaging methods are not only obsolete, but also expensive.

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This **PETERS JUNIOR CARTON FORMING & LINING MACHINE** sets up 35-40 cartons per minute, requiring one operator. Can be made adjustable to set up several size cartons.



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- HORNELL, N. Y.**  
The City Ice & Fuel Company
- PITTSBURGH, PA.**  
Federal Cold Storage Co.
- CLEVELAND, OHIO**  
Federal Cold Storage Co.
- COLUMBUS, OHIO**  
Federal Cold Storage Co.
- DECATUR, ILLINOIS**  
Polar Service Company
- ST. LOUIS, MO.**  
Mound City Ice & Cold Storage Co.
- ST. LOUIS, MO.**  
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- NATIONAL STOCK YARDS, ILL.**  
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- SPRINGFIELD, MO.**  
Springfield Ice & Refrigerating Co.
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Federal Cold Storage Co.
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Tulsa Cold Storage Co.
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Galveston Ice & Cold Storage Co.
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JUST  
RIGHT  
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PERISHABLES

**the CITY ICE & FUEL CO.**

COLD STORAGE DIVISION

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## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR  
CHICAGO BASIS

THURSDAY, OCTOBER 2, 1947

#### REGULAR HAMS

Fresh or Frozen

	S.P.
8-10 .....	51n
10-12 .....	51n
12-14 .....	51n
14-16 .....	51n

#### BOILING HAMS

Fresh or Frozen

	S.P.
16-18 .....	51n
18-20 .....	50½n
20-22 .....	50n

#### SKINNED HAMS

Fresh or Frozen

	S.P.
10-12 .....	53
12-14 .....	53
14-16 .....	53
16-18 .....	53
18-20 .....	52½
20-22 .....	52
22-24 .....	51
24-26 .....	47½
26-30 .....	47
25-up, No. 2's	43 @ 43½

#### OTHER D.S. MEATS

Fresh or Frozen

	Cured
Reg. plates...	23½n
Clear plates...	18½n
Square jowls...	34n
Jowl butts ...	29½ @ 29¾

#### PICNICS

Fresh or Frozen

	S.P.
4-6 .....	40
6-8 .....	39½
8-10 .....	38
10-12 .....	37
12-14 .....	37
8-up, No. 2's	37

#### BELLIES

Fresh or Frozen

	Cured
6-8 .....	55½
8-10 .....	55½
10-12 .....	55½
12-14 .....	55½
14-16 .....	55½
16-18 .....	54
18-20 .....	50

#### D.S. BELLIES

	Cured
18-20 .....	38½
20-25 .....	39½
25-30 .....	39½
30-40 .....	39½
40-50 .....	38½

#### FAT BACKS

Green or Frozen

	Cured
6-8 .....	19½
8-10 .....	19½
10-12 .....	19½
12-14 .....	20½
14-16 .....	20½
16-18 .....	21
18-20 .....	21
20-25 .....	21

### LARD FUTURES PRICES

MONDAY, September 29, 1947

	Open	High	Low	Close
Oct. 23.50	24.10	23.50	24.00b	
Nov. 23.50	24.25	23.30	24.20	
Dec. 25.50	26.00	25.40	26.50	
Jan. 25.70	26.80	25.65	26.70	
Mar. 26.00	27.10	26.00	27.05b	
May 26.50	27.45	26.35	27.45b	

Sales: 17,880,000 lbs.

Open interest at close Fri., Sept. 26th: Oct., 29; Nov., 638; \*Dec., 244; \*Jan., 118; \*Mar., 477; \*May, 76; at close Sat., Sept. 27th: Oct., 26; Nov., 627; \*Dec., 253; \*Jan., 117; \*Mar., 494 and \*May 77 lots. (\*40,000 lb. lots).

TUESDAY, September 30, 1947

	Open	High	Low	Close
Oct. 24.30	24.30	22.75	22.75b	
Nov. 24.35	24.50	23.05	23.05b	
Dec. 26.80	26.95	25.40	25.50	
Jan. 27.00	27.10	25.50	25.60b	
Mar. 27.25	27.50	25.65	25.95	
May 27.90	27.90	26.10	26.20b	

Sales: 12,480,000 lbs.

Open interest at close Mon., Sept. 29th: Oct., 24; Nov., 616; \*Dec., 254; \*Jan., 109; \*Mar., 541 and \*May 80 lots. (\*40,000 lb. lots).

WEDNESDAY, October 1, 1947

	Open	High	Low	Close
Oct. 23.02½	23.85	23.02½	23.85b	
Nov. 23.25	24.10	23.25	24.00	
Dec. 25.50	26.00	25.50	26.50-60n	
Jan. 25.75	26.75	25.75	26.75n	
Mar. 26.00	27.00	26.00	27.00n	
May 26.25	27.50	26.25	27.15	

Sales: 9,150,000 lbs.

Open interest at close Tues., Sept. 30th: Oct., 22; Nov., 613; \*Dec., 254; \*Jan., 110; \*Mar., 530 and \*May 83 lots. (\*40,000 lb. lots).

THURSDAY, October 2, 1947

	Open	High	Low	Close
Oct. 23.90	24.00	23.15	23.20	
Nov. 24.10	24.20	23.20	23.40b	
Dec. 26.50	26.80	25.70	25.90	
Jan. 26.85	26.85	26.00	26.05	
Mar. 27.00	27.25	26.30	26.35b	
May 27.50	27.50	26.70	26.70b	

Sales: 10,500,000 lbs.

Open interest at close Wed., Oct. 1st: Oct., 9; Nov., 615; \*Dec., 248; \*Jan., 105; \*Mar., 512 and \*May 79 lots. (\*40,000 lb. lots).

FRIDAY, October 3, 1947

	Open	High	Low	Close
Oct. 23.50	23.50	23.25	23.45b	
Nov. 23.10	24.00	23.10	23.07½	
Dec. 25.55	26.37½	25.55	26.10	
Jan. 25.70	26.50	25.70	26.30	
Mar. 26.20	26.85	26.20	26.65n	
May 26.50	27.10	26.50	26.95	

Sales: About 10,000,000 lbs.

Open interest at close Thurs., Oct. 2: Oct. 6; Nov. 611; \*Dec. 244; \*Jan. 109; \*Mar. 501; \*May 82 (\*40,000 lb. lots).

### OIL CHEMISTS' MEETING

A total of 36 technical papers will be presented by the twenty-first fall meeting of the American Oil Chemists' Society on October 20 to 22 at the Edgewater Beach hotel in Chicago. They are divided into four symposia: soap and glycerine; drying oils, reversion, stability, oxidation, and antioxidants; and processing methods. In addition, there will be general papers on fats and oils. G. A. Crapple of Wilson & Co., is chairman; and H. C. Black of Swift & Company is program chairman. R. T. Miller of Peoria will preside as head of the society.

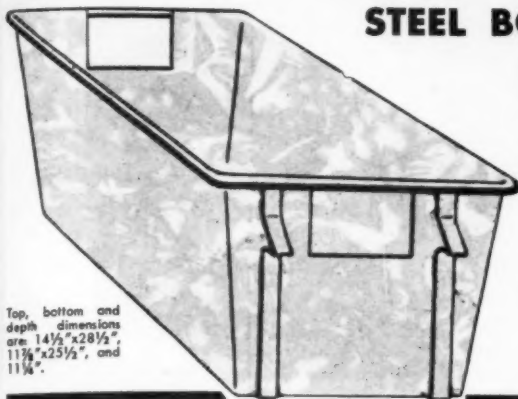
### PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.
Chgo.	27.50
Kettle rend., tierces, f.o.b.	28.00
Chgo.	28.00
Leaf, kettle rend., tierces	28.00
f.o.b. Chgo.	28.00
Neutral, tierces, f.o.b.	28.50
Chicago	28.50
Standard shortening, *N. 27.50-8.27.50	
Shortening, tierces, c.a.f.	28.25
N. & S. Hydrogenated	28.25
*Del'd.	

### WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Sept. 29...	24.25n	23.75b	22.75n
Sept. 30...	23.10n	23.75n	22.75n
Oct. 1...	24.25n	24.50b	23.50n
Oct. 2...	24.00n	24.50b	23.50n
Oct. 3...	24.00n	25.00b	24.00n





## STEEL BOXES *for* SAFE, SURE DELIVERIES

These sturdy, durable steel boxes are specially designed for speedy handling and economical delivery of perishable meat products. Elimination of all crevices keeps these galvanized containers free from bacteria possibility. Rounded corners permit easy cleaning. Nesting hooks prevent stacked empties from being jammed into each other. Bead rolled around rod at top of box is arc welded at frequent intervals to protect against budging and loss of shape. Write for further details.

## THE HUENEFELD COMPANY

2701 SPRING GROVE AVE.  
CINCINNATI 25, OHIO

Top, bottom and  
depth  
dimensions  
are: 14 1/2" x 28 1/2",  
11 3/4" x 25 1/2", and  
11 3/4".

# AROMIX PRODUCTS

HIGH QUALITY SEASONINGS AND SPECIALTIES

DEPENDABLE LIQUID AND DRY CURING COMPOUNDS

SUPERIOR BINDERS, EMULSIFIERS, PRESERVATIVES

CUSTOM BLENDING... OUR SPECIALTY

SCIENTIFIC MANUFACTURING AND PRECISION CONTROL

# AROMIX

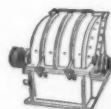
CORPORATION

612 W. LAKE ST., CHICAGO 6, ILL., DEARBORN 0990

## THE HIGH SPEED-DOUBLE ANVIL



Standard  
Equipment for  
Packing Plants  
Rendering Plants  
Abattoirs



The Diamond "long-anvil"  
Hammer Grinder—Bulletin  
D45—write for it.

### ECONOMICAL SPEED CUTTING

with more uniform reduction due to patented double anvil. Any non-metallic material, either soft or hard, that can be cut with a power knife can be reduced by the DIAMOND hog for modern conveyor handling. Quickly adjustable for size of product.

Made in 6 sizes—2 to 30 tons per hour.  
Bulletin D85 on request—wire or write.

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# EARLY & MOOR, INC.

## Sheep, Hog and Beef Casings

BOSTON 13, MASS.

# Kurly Kate METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

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ORDER FROM  
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## KOCH patented Sanitary BEEF SCRIBE SAW

A FINE  
PRECISION  
TOOL



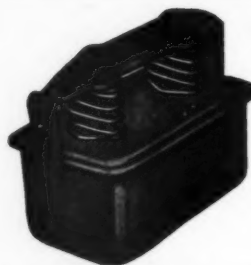
Here is the first real improvement in a beef scribe saw. Perfectly balanced! Light weight! Rugged and will stand the severest use! Made from tough, light weight aluminum alloy.

Can be taken apart in an instant by releasing a single wing screw. Properly balanced and proportioned. Uses standard beef scribe saw blades.

Price, complete with one blade . . . . . **\$850**

IMMEDIATE SHIPMENT FROM STOCK

**K O C H**  
**BUTCHERS' SUPPLY CO.**  
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## STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

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For the best in natural casings . . .  
sheep, hog, beef or sewed casings

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**LARD • CANNED MEATS • Sheep, hog and beef casings**



**JOHN MORRELL & CO.**

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa, Sioux Falls, S. D., Topeka, Kansas

# MARKET PRICES *New York*

## DRESSED BEEF CARCASSES

City Dressed	
September 30, 1947	
Choice, native, heavy.....	55 1/2 @ 58 1/4
Choice, native, light.....	50 1/2 @ 57
Good.....	47 1/2 @ 55
Comm.....	41 1/2 @ 53
Cut.....	27 @ 29
Utility.....	28 @ 30
Bel. bull.....	29 @ 31

## BEEF CUTS

City	
No. 1 ribs.....	68 @ 70
No. 2 ribs.....	63 @ 65
No. 1 loins.....	81 @ 83
No. 2 loins.....	76 @ 75
No. 1 hinds and ribs.....	58 @ 60
No. 2 hinds and ribs.....	55 @ 57
No. 3 hinds and ribs.....	47 @ 50
No. 1 rounds.....	52 @ 54
No. 2 rounds.....	52 @ 54
No. 1 chucks.....	48 @ 50
No. 2 chucks.....	48 @ 49
No. 3 chucks.....	44 @ 46
No. 1 briskets.....	46 @ 48
No. 2 briskets.....	46 @ 48
No. 1 flanks.....	50 @ 51
No. 2 flanks.....	50 @ 51
No. 1 top sirloins.....	60 @ 62
No. 2 top sirloins.....	58 @ 60
Rolls, reg. 4 @ 6 lbs. av.....	
Rolls, reg. 6 @ 8 lbs. av.....	

## FRESH PORK CUTS

Western	
Shoulders, regular.....	45 @ 48
Butts, regular, 3/8.....	52 @ 59
Pork loins, fresh, 12 lbs. dn.....	57 @ 65
Hams, regular, under 14 lbs.....	57 @ 64
Hams, skinned, fresh, under 14 lbs.....	52 @ 65
Picnics, fresh, bone in.....	47 @ 52
Pork trimmings, ex. lean.....	41 @ 47
Pork trimmings, regular.....	31 @ 39
Spareribs, medium.....	47 @ 50
Bellies, sq. cut, seedless, 8/12.....	61 @ 66
City	
Pork loins, fr., 10/12 lbs.....	60 @ 63
Shoulders, regular.....	45 @ 46
Hams, regular, under 14 lbs.....	55 @ 57
Hams, sknd., under 14 lbs.....	48 @ 50
Picnics, bone in.....	43 @ 45
Pork trim, ex. lean.....	42 @ 46
Pork trim, regular.....	33 @ 35
Spareribs, medium.....	48 @ 50
Boston butts, 3/8 lbs.....	55 @ 60
Bellies, sq. cut, seedless, 8/12.....	59 @ 60

## FANCY MEATS

Veal breads, under 6 oz.....	65
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers.....	65
Small trippin.....	35
Ortalls under 1/2 lb.....	16
Ortalls over 1/2 lb.....	25

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, OCTOBER 1, 1947  
All quotations in dollars per cwt.

### FRESH BEEF—STEER & HEIFER:

Choice:	
250-500 lbs.....	None
500-600 lbs.....	48.00-50.00
600-700 lbs.....	49.00-50.00
700-800 lbs.....	49.50-51.50
Good:	
350-500 lbs.....	45.00-46.00
500-600 lbs.....	45.00-46.50
600-700 lbs.....	46.00-48.00
700-800 lbs.....	46.00-48.00
Commercial:	
350-600 lbs.....	34.00-38.00
600-700 lbs.....	37.00-41.00
Utility:	
350-600 lbs.....	None

### COW:

Commercial, all wts.....	30.00-34.00
Utility, all wts.....	27.00-29.00
Cutter, all wts.....	
Canner, all wts.....	None

### FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.....	37.00-43.00
130-170 lbs.....	36.00-43.00
Good:	
50-80 lbs.....	34.00-38.00
80-130 lbs.....	32.00-37.00
130-170 lbs.....	31.00-36.00

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	40 @ 42 1/2
137 to 153 lbs.....	40 @ 42 1/2
154 to 171 lbs.....	40 @ 42 1/2
172 to 188 lbs.....	40 @ 42 1/2

## LAMBS

Choice lambs.....	46 @ 53
Good lambs.....	44 @ 53
Commercial.....	40 @ 42 1/2
Utility.....	37 @ 40

## VEAL—SKIN OFF

Western	
Choice carcass.....	37 @ 43
Good carcass.....	32 @ 38
Commercial carcass.....	28 @ 32
Utility.....	25 @ 29

## CALF

Western	
Choice.....	36 @ 43
Good.....	31 @ 36
Commercial.....	27 @ 32
Utility.....	25 @ 29

## MUTTON

Western	
Good.....	20 @ 22
Commercial.....	16 @ 18

## BUTCHERS' FAT

Shop fat.....	\$ 8.00
Breast fat.....	9.50
Edible suet.....	10.00
Inedible suet.....	10.00

## SOUTHERN KILL

Animals slaughtered in Alabama, Florida and Georgia in August are reported by the Production & Marketing Administration's Thomasville, Ga., office as follows:

	Aug., 1947	Aug., 1946
Cattle.....	58,030	43,860
Calves.....	36,030	32,491
Hogs.....	51,918	53,935
Sheep.....	283	307

## PROCESSED OILS TAXES

Internal Revenue Department tax collections in August on processed coconut and other vegetable oils totaled \$1,189,691.64, compared with \$906,804.74 in August a year ago.

## BELT SCRAPERS — by Dupps

HE'S JUST FINISHED FIGURING HOW MUCH THE NEW DUPPS BELT SCRAPERS ARE SAVING HIM.



...THEY LAST LONGER...

Order Your  
**DUPPS BELT SCRAPERS**  
NOW! ...from  
**THE JOHN J. DUPPS COMPANY**  
CINCINNATI 2, OHIO

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*Fine Spices*

Mc CORMICK & COMPANY, INC.  
BULK SPICE DIVISION  
487 WASHINGTON ST. - NEW YORK, 13, N.Y.  
TELEPHONE: WORTH 4-5910



## FACTORY USE OF FATS, OILS

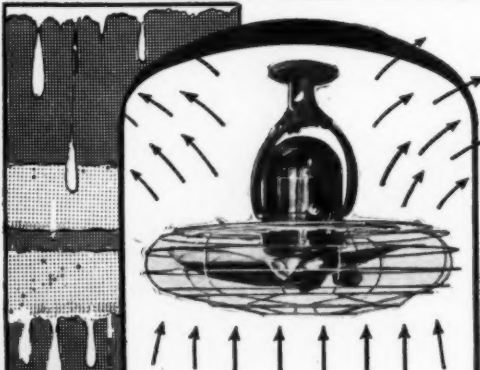
Factory consumption of primary vegetable fats and oils during the second quarter this year amounted to 2,056,359,000 lbs., according to a U. S. Department of Commerce report. Of this total, 704,948,000 lbs. were used in refining, while 1,351,411,000 lbs. were used for other purposes, as follows: Processed fat splitting (hydrolysis) 70,490,000 lbs.; winterizing and pressing, except for salad oil manufacture, 19,092,000; sulphonation 6,759,000; winterizing for salad oil (whole oil used) 99,110,000; production of shortening 235,720,000; oleomargarine 101,979,000; other edible products 21,811,000; used in production of soap 480,999,000; paint and varnish 157,162,000; linoleum and oilcloth 27,764,000; printing inks 5,106,000; lubricants and greases 21,765,000, other inedible products 103,654,000 lbs.

The total factory consumption of secondary animal and vegetable fats and oils in the second quarter was placed at 191,518,000 lbs., of which 8,298,000 lbs. were used in refining. The remainder was processed as follows: fat splitting 17,234,000 lbs.; winterizing and pressing 30,450,000 lbs.; sulphonation 2,319,000 lbs.; production of shortening 8,937,000 lb.; oleomargarine 20,000 lbs.; other edible products 133,000 lbs.; production of soap 55,923,000 lbs.; paint and varnish 5,089,000 lbs.; linoleum and oilcloth 4,670,000 lbs.; printing inks 141,000 lbs.; lubricants and greases 13,018,000 lbs., and production of other inedible products 44,254,000 lbs.

## FATS AND OILS PRODUCTION AND STOCKS

ITEM	Factory Production		Factory Consumption		Stocks: Factory and Warehouse	
	July, 1947 M lbs.	June, 1947 M lbs.	July, 1947 M lbs.	June, 1947 M lbs.	July 31, 1947 M lbs.	June 30, 1947 M lbs.
<b>VEGETABLE OILS</b>						
Cottonseed, crude	24,035	23,286	28,715	38,672	14,967	20,144
Cottonseed, refined	26,287	35,750	56,312	44,687	171,342	203,556
Peanut, crude	4,342	5,301	8,507	14,202	14,599	16,152
Peanut, refined	7,438	13,290	10,064	8,381	25,787	32,872
Coconut, crude	57,902	66,074	62,008	61,636	127,927	134,949
Coconut, refined	30,466	28,611	23,784	27,664	14,412	12,990
Corn, crude	20,322	21,076	22,828	24,467	7,992	9,986
Corn, refined	20,658	22,026	10,413	4,562	4,562	6,598
Soybean, crude	122,706	122,438	110,539	92,719	*125,792	*122,786
Soybean, refined	99,620	83,890	82,261	75,842	*142,440	*128,141
<b>ANIMAL FATS</b>						
Lard, rendered, including neutral						
lard and rendered pork fat	139,113	151,486	8,647	8,327	236,468	233,556
Tallow, edible	7,075	6,844	3,444	2,511	15,167	16,175
Tallow, inedible	91,824	97,194	87,030	94,241	191,856	177,440
Neat's-foot oil	202	189	208	222	1,111	1,128
<b>GREASES</b>						
Greases (including garbage and house), other than wool	45,022	46,507	35,706	39,355	94,598	91,532
Wool grease	1,589	1,753	2,040	1,871	7,996	7,285
<b>SECONDARY PRODUCTS</b>						
Stearin, vegetable oil, winter	4,394	2,749	2,724	2,449	8,662	7,105
Stearin, animal, edible	2,370	2,407	1,594	1,712	3,164	3,568
Stearin, animal, inedible	1,884	1,894	1,070	750	1,919	2,884
Oleo oil	3,580	3,265	286	327	2,244	3,252
Grease oil and lard oil	3,177	3,441	2,720	2,783	8,525	8,614
Tallow oil	656	972	913	789	3,416	3,616
Vegetable oil facts, raw and acidulated soap stock						
(100% fatty acid content)	12,759	12,244	8,753	11,304	34,782	32,980
Animal fats (100% basis)	1,404	1,610	1,610	1,796	354	475
Animal fat and oil fatty acids	9,605	10,871	9,407	10,750	7,997	8,629
Stearic acid	3,394	4,290	3,815	4,239	*10,303	*10,112
<b>OTHER PRODUCTS</b>						
Glycerin, crude (100% basis)	12,691	15,885	12,418	16,117	9,748	9,212
Glycerin, high gravity and yellow distilled (100% basis)	5,483	6,965	6,509	6,617	18,848	19,843
Glycerin, chemically pure (100% basis)	6,200	7,980	5,650	5,871	20,171	20,723
Hydrogenated oils, edible	70,625	70,064	68,319	65,978	26,682	29,430
Hydrogenated oils, inedible	12,521	18,325	16,114	15,847	9,618	11,942
Shortening	79,921	75,833	479	433	47,082	63,694
Winterized vegetable oils	25,151	25,931	...	...	25,425	30,530

\*Data on production collected by Bureau of Agricultural Economics; stocks held by crude peanut oil producers also reported by Bureau of Agricultural Economics, whereas those held at refineries are collected by the Bureau of the Census. \*Monthly data beginning January 1947 are not comparable with those shown previously, due to the fact that three soap producing plants previously reporting fat splitting and production and consumption of fatty acids in soap are now reporting the consumption of animal fats, such as inedible tallow, in the manufacture of soap. \*Includes 1,907,000 pounds held by producers July 31. \*Includes 1,927,000 pounds held by producers June 30. \*Revised.



**WITH THE *Reco* THERE'S**  
**NO ICE COVERED PIPES**  
**NO DRIPPING WATER**  
**NO ODORS OR**  
**ICE BOX FLAVORS**  
**NO MEAT SPOilage**

## Reg. U.S. Pat. Off. *Reco* REFRIGERATOR FANS PROVIDE NEW LIFE AND EFFICIENCY FOR REFRIGERATED SPACES

If your cold storage room, cooler, pickling room or other refrigerated space, is showing signs of age or obsolescence, provide new life and efficiency by installing a RECO Refrigerator Fan.

This remarkable device blows upwards, supplying uniform temperature and humidity in all parts of the room. Its use keeps the walls and ceilings dry—it keeps the coils free from frost and ice—it dissipates odors—it reduces refrigerating costs and it restricts shrinkage and spoilage of product.

The RECO Refrigerator Fan is now in use in hundreds of packing and sausage plants—it has never failed to materially improve conditions.

Write for illustrated booklet No.241, containing flow charts, diagrams, typical installations and complete information.

**REYNOLDS**  
 ELECTRIC COMPANY

Mrs. Reco Fly Chaser Fans, Refrigerator Fans, Food Choppers, Slicers, Mixers, and Peelers.

2689 W. Congress Street, Chicago 12, Ill.



# Bring 'em back Often!

And customers *will* come back—often—for the kind of specialty meats they want—the kind that are flavored to delicious perfection with famous Worcester Salt. A good reputation is more to be cherished than pure gold, but you can earn both if you always use *pure* Worcester Salt in your specialty meats. The resulting full appetizing flavor will see to that.

## Worcester Salt

"FLAVOR'S THE THING"



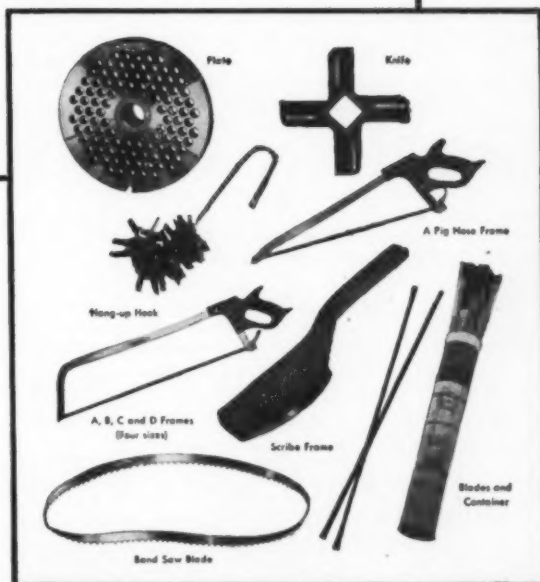
### "For Efficient Meat Cutting Tools"

use  
**PESCO  
SERVICE**

Pesco Saw Service offers large heavy duty hand saw frames, beef splitter frames, pig nose and scribe frames, all designed for maximum efficiency. A generous supply of sharp filed blades, individually wrapped, is maintained for each frame.

Large Chopper Plate and Knife Service—A variety of Pesco chopper plates and knives, made of highest quality steels is available in sizes to suit your needs. Pesco Service keeps you adequately supplied.

**Consult Pesco Pete  
or write direct.**



## PITTSBURGH-ERIE SAW CORPORATION

4017-31 LIBERTY AVENUE

BRANCH PLANTS: ST. LOUIS and LOS ANGELES

PITTSBURGH, PENNSYLVANIA

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

Erratic action of the lard market during a large part of the week left buyers and sellers of tallows and greases uncertain through most of the period. Producers were inclined to wait for higher levels. Most product appeared to be strongly held, and while the larger soapers lifted their bid price to 20c basis fancy tallow and choice white grease, 22c was reported available for these in other directions. Inquiry was active for the top grades. While less interest was shown in the lower grades, these too were strongly held.

Export trade has been a major factor in the market through the last few weeks. The export market was quiet early in the current period, but it was generally believed it could be revitalized at any time.

Smaller users appeared to lead the way in the upward trend of tallow and grease prices. In line with the higher levels two leading soapers announced early in the week a 10 per cent increase in their wholesale prices for soaps and soap products.

The market Thursday was quoted generally at 21@22c, basis fancy tallow and choice white grease. There were limited offerings of tallow, for which the smaller buyers were paying top prices. In the grease market small buyers were also paying the top, but they wanted only the best grades.

The larger soapers continued to hold Thursday to their previous price ideas. Practically all of the limited product movement was to small buyers.

**TALLOW.**—Closing quotations for tallow in carlots, f.o.b. producer's plant were again higher than a week earlier with active inquiry and limited offerings. Thursday quotations were as follows:

Edible, 22c; fancy, 21@22c; choice,

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point	\$37.00
Blood, dried 16% per unit of ammonia	10.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	42.50
in 100-lb. bags	45.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	12.00

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4 1/4% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80

### Dry Rendered Tankage

45/50% protein, unground, \$2.40 per unit of protein	
--	--

## EASTERN FERTILIZER MARKET

New York, October 2, 1947

Several cars of wet rendered tankage sold at \$12 per unit f.o.b. eastern shipping points.

Blood was steady with no offerings and some trading was reported in South American. Additional sales of cracklings were made at \$2.40 with the market well cleaned up.

21 1/4c; special 20 1/2@21 1/2c; No. 1, 19c n; No. 3, 18 1/2c n; No. 2, 17c n.

**GREASES.**—The market in greases advanced for the best grades compared with a week earlier. Grease quotations on Thursday were reported as follows:

Choice white 21@22c; A-white, 19 1/2@20 1/2c; B-white, 19@20c; yellow 18 1/2@19 1/2c; house, 17 1/4c n; brown, 25 F.F.A., 16 1/2c n.

**GREASE OILS.**—Grease oils steadied during the week following the sharp 5c spurt in price over a week earlier. No. 1 oil was quoted at 25 1/2c, unchanged from a week ago. Prime burning sold

## BY-PRODUCTS MARKETS

(Chicago, October 2, 1947.)

### Blood

Unground, per unit ammonia	\$10.50@11.00
----------------------------	---------------

### Digester Feed Tankage Materials

Unground, loose	\$11.50@12.00
Liquid stick, tank cars	3.00

### Packinhouse Feeds

50% meat and bone scraps, bulk	\$130.00
55% meat scraps, bulk	140.00
50% feeding tankage, with bone, bulk	112.50
60% digester tankage, bulk	132.00
80% blood meal, bagged	170.00
65% BPL special steamed bone meal, bagged	65.00

### Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50	50.00@52.50
Steam, ground, 2 & 27	50.00@52.50

### Fertilizer Materials

High grade tankage, ground	
10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	50.00
Hoof meal, per unit ammonia	8.00

### Dry Rendered Tankage

Cake	\$2.35@2.40
Expeller	2.35@2.40

### Gelatine and Glue Stocks

Calf trimmings (limed)	\$2.50@2.60
Hide trimmings (green, salted)	1.65@1.80
Sinews and pizzles (green, salted)	1.65@1.80

Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	

### Animal Hair

Winter coil dried, per ton	\$90.00@95.00
Summer coil dried, per ton	55.00@60.00
Cattle switches	3.00@3.50
Winter processed, gray, lb.	12.00
Summer processed, gray, lb.	17.00

\*F.O.B. shipping point.

at 27 1/2c, and acidless tallow oil was quoted at 25 1/2c, also unchanged. All prices quoted are in drum lots.

**NEATSFOOT OIL.**—Quotations on neatsfoot oil were nominally higher but trading continued relatively light in a well sold up market.

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## VEGETABLE OILS

Vegetable oils continued their upward climb to close the period 1 to 2c higher than a week earlier. The current need for fats and oils to fill fourth quarter export allocations has set up a strong demand and the market appears to be receiving additional support from continuing reports that fats and oils will be partially substituted for grain in relief feeding abroad.

The recent meeting of the President's cabinet committee on world food programs is reported to have recommended a more than 50 per cent increase over last year's export of edible fats, oils and peanuts. These products would constitute 6.6 per cent of exports to provide 3,000,000,000,000 calories out of a total of 45,800,000,000,000 calories in the total program. Exports in the 1946-47 season aggregated 4.1 per cent of the total.

Some oils are scarce. Peanut and corn oil are extremely scarce with a large proportion of the producers and dealers out of the market. Old crop soybean oil is hard to find, and although new soybeans have started to reach markets, the crop is about ten days late and rapidly rising prices in the futures trading pits is encouraging farmers to wait for higher prices. Coconut oil offerings are scarce, and asking prices for copra were lifted to \$210 per short ton c.i.f. West Coast, although domestic crushers have stayed out of the market at these levels. The copra price increase adds up to \$15 over the \$195 asked a week ago.

Prices for bulk shortening in the New York market advanced 2c late last week, due to the higher prices of vegetable oils, and similar advances were staged in midwestern markets. Wholesale soap prices were advanced

10 per cent early in the week by some leading manufacturers.

**SOYBEAN OIL**—Thursday's price of 22c bid, basis Decatur, was up 2c from 20c paid a week ago.

**COCONUT OIL**—Thursday's price of 19½@20c Pacific Coast, was 1½@2c up from nominal quotations a week ago.

**PEANUT OIL**—Thursday's price of 23c nominal, Southeast, was 1c up from a week ago.

**CORN OIL**—At 24c bid, this product was 1c up from nominal quotations a week earlier.

**COTTONSEED OIL**—Thursday spot crude prices at 24c paid across the Belt were 2c up from the 22c bid a week earlier. Quotations on the N. Y. futures market for the first four days of the week were reported:

### MONDAY, SEPTEMBER 29, 1947

	Open	High	Low	Close	Fr. Cl.
Oct. ....	24.00	25.40	24.00	25.75	24.00
Dec. ....	24.00	25.40	24.00	25.40	23.84
Jan., 1948.	25.10	25.25	25.10	25.30	23.80
Mar., 1948.	24.50	25.50	24.50	25.50	23.80
May, 1948.	25.00	25.60	25.25	25.45	24.00
July, 1948.	25.00	25.50	25.00	25.50	23.85
Sept., 1948.	.....	.....	.....	25.00	23.55

Total sales: 90 contracts.

### TUESDAY, SEPTEMBER 30, 1947

	Open	High	Low	Close	Fr. Cl.
Oct. ....	25.50	26.00	25.50	25.00	25.75
Dec. ....	25.75	25.80	24.65	24.55	25.40
Jan., 1948.	25.55	25.55	25.55	24.60	25.30
Mar., 1948.	26.01	26.01	24.65	24.65	25.50
July, 1948.	26.00	26.00	25.75	24.55	25.50
Sept., 1948.	.....	.....	.....	24.00	25.00

Total sales: 58 contracts.

### WEDNESDAY, OCTOBER 1, 1947

	Open	High	Low	Close	Fr. Cl.
Oct. ....	24.00	24.60	24.60	25.25	25.00
Dec. ....	24.20	24.85	24.20	25.20	24.55
Jan., 1948.	24.50	25.35	24.50	25.25	24.65
Mar., 1948.	24.50	25.50	24.20	25.25	24.70
July, 1948.	24.25	24.90	24.25	25.25	24.55
Sept., 1948.	.....	.....	.....	25.00	24.00

Total sales, 33 contracts.

### THURSDAY, OCTOBER 2, 1947

	Open	High	Low	Close	Fr. Cl.
Oct. ....	25.00	26.00	25.60	24.00	25.25
Dec. ....	24.50	25.50	24.30	24.40	25.20
Jan., 1948.	25.10	25.50	24.35	24.35	25.20
Mar., 1948.	25.29	25.70	24.25	24.50	25.25
May, 1948.	25.60	25.60	24.55	24.55	25.25
July, 1948.	.....	.....	.....	24.45	25.25
Sept., 1948.	.....	.....	.....	24.45	25.25

Total sales, 64 contracts.

\*Bid. †Asked.

## MARGARINE PRODUCTION

Margarine produced in July, 1947, according to U. S. Treasury:

	July, 1947 lbs.	July, 1946 lbs.
Production of uncolored margarine .....	44,555,553	38,333,190
Production of colored margarine .....	4,341,888	8,929,285
Total .....	48,897,441	47,262,475
Uncolored margarine withdrawn tax paid .....	45,348,049	35,985,441
Colored margarine withdrawn tax paid .....	2,009,300	1,246,212
Total .....	47,447,949	37,231,653

The July uncolored margarine ingredient schedule, follows:

	July, 1947 lbs.	July, 1946 lbs.
Butter culture .....	100	103
Butter flavor .....	21	238
Citric acid .....	129,310	105
(3) Coconut oil .....	433,808	508,072
Corn oil .....	360	511
Cottonseed oil .....	19,052,298	15,752,211
Derivative of glycerine .....	69,777	68,073
Diacyl .....	95	62
Esterline .....	53,029	9,824
Lecithin .....	7,506,016	48,408
Monostearine .....	57,409	6,482,175
Neutral lard .....	188,561	28,409
Oleo oil .....	177,136	133,709
Oleo stearine .....	295,741	131,223
Oleo stock .....	31,010	117,175
Peanut oil .....	1,268,469	15,345
Salt .....	1,383,952	1,269,295
Soda (benzoate of) .....	34,735	1,172,663
Soya bean oil .....	13,873,089	27,917
Vitamin concentrate .....	6,586	13,286,271
Totals .....	45,482,202	7,446

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	24pd
Southeast .....	24pd
Texas .....	24pd
Soybean oil, in tanks, f.o.b. mills, Midwest .....	22b
Corn oil, in tanks, f.o.b. mills .....	24b
Coconut oil, Pacific Coast .....	19½@20
Peanut oil, f.o.b. Southern points .....	23a
Cottonseed foots .....	
Midwest and West Coast .....	5½
East .....	5½

## OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable .....	33
White animal fat .....	35
Milk churned pastry .....	34
Water churned pastry .....	33

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# HIDES AND SKINS

**Packer hides active at new highs—Ex-lite native steers up 2c—native steers 1½c higher—other descriptions up a cent—Argentine hides reported offered in this market late this week.**

## Chicago

**PACKER HIDES.**—New high prices were established this week in the packer hide market, which moved upward in sympathy with most other commodity markets. The prospect of record shipments of grains and other foods to Europe over the near future months was reflected in a general strengthening of all commodity prices.

One packer moved a moderate line of hides early at ½c advance for branded steers, branded cows, and heavy native cows. Later trading by two other packers established prices a full cent over last week for most descriptions, including bulls, while native steers sold up 1½c, and extreme light native steers moved up 2c.

Reported trading has involved a little over 80,000 hides, so far, with 12,500 more moving at the week-end, all Aug.-Sept. or Sept. take-off. In addition, one packer is credited with having booked a good part of the week's production to tanning account, so that well over 100,000 hides moved again this week. One

packer has not participated so far, but the others report being well sold up at late midweek.

One packer sold 3,000 all-light native steers at the end of last week at 31c, and followed this with 3,000 more this week at 32c. A car of New York mixed light and heavy native steers sold early at 32c, up 1½c over last week, but bids of 32c were declined in the local market, with little available in the way of offerings.

One packer sold 5,000 extreme light native steers at 35c, or 2c over the trading price previous week.

Late last week, one packer sold a total of 3,800 mixed all-light branded steers, at 28½c for light butts, light Colorados and light Texas steers. Another packer sold 250 butt brands early this week at 29c; 250 Colorados sold at the same time at 28½c, and 1,800 heavy and light Texas steers at 29c, all ½c up. On later trading, one packer sold 8,000 branded steers, involving butt brands at 29½c, Colorados 29c, heavy and light Texas steers at 29½c. Extreme light Texas steers are quoted 29½@30c nom.

Heavy native cows sold down ½c late last week, when one packer sold 1,000 and another 4,700 at 29½c. The market recovered this loss and gained ½c

when one packer early this week sold 4,100 heavy native cows at 30c for southern and 30½c for northern. Further ½c advance was made when one packer sold 4,000 northern heavy cows at 31c, and 5,700 southern at 30c; 1,400 Chgo. heavy cows sold also at 31c.

Light native cows moved up 1c on sale of 3,800 northern at 31½c; two packers sold a total of 22,000 more light cows, at 31½c for northern, 32c for lighter River points, and 32½c for St. Louis, Kansas City and similar points.

Early trading in branded cows involved 6,600 regular points at 28½c, or ½c up; later sales included 10,000 branded cows, at 29c for regular points and 29½c for Ft. Worth, a full cent up.

There was inquiry for bulls, with some packers still sold up. One packer sold 1,100 native bulls at 21c, or 1c up; branded bulls are quotable at 20c, nom.

An eastern importer was reported to have offered 400,000 Argentine hides late this week at 30c, Buenos Aires; including the five per cent duty, freight, etc., this would mean at least 33c to bring the hides to an eastern port, plus port charges. The hides are reported to run mostly Winter take-off. The accumulation of Argentine hides, due to government control of selling, has been viewed with alarm by traders so often in recent months that it has, to some extent, lost its edge. However, the report of this offering has naturally caused some hesitation in the market.

Federally inspected cattle slaughter for week ended Sept. 27 was estimated at 314,000 head, nine per cent under the 344,000 of previous week, but more than three times the 101,000 of same week a year ago. Calf slaughter totalled 177,000 head, two per cent over the 173,000 of previous week, and 74 per cent over the 102,000 of same week last year.

**OUTSIDE SMALL PACKER.**—Offerings of outside small packer stock are strongly held. Market is quoted in a general way 27@31c for natives, with brands a cent less, depending upon average weight and section, but only for quick shipment. Some 45/46 lb. avge. stock, of exceptionally good take-off, is reported moving at up to 31½c late this week.

**PACIFIC COAST.**—The larger killers in the Coast market are well sold up through Sept., with 26½c, flat, last paid for steers and cows. Bids this basis were declined by the smaller killers this week.

**CALF AND KIPSKINS.**—The local packers are well sold up through Sept. on calfskins at most points, and some are sold ahead in spots. Last trading was at 90c for northern lights and 80c for northern heavies; River point calf last sold at 85c for lights and 65c for heavies, with St. Louis take-off at same level; southern all-weights last sold at 55c.

Packers are sold well ahead on kipskins and there was no action this week to test the market. One packer at the end of last week sold Oct. production of 40,000 or more kips at steady prices;

native and 50¢ sold at southern count.

Pack \$3.65; flat, no

SHE

active thing with ferings involv shearl tions t another moving quoted firm a packer are fir lambs @3.80 mostly 25¢ le schedu bids.

Dec. ... Mar. ... June ... Sept., 19 ... Closing

Dec. ... Mar. ... June ... Sept., 10 ... Closing

Dec. ... Mar. ... June ... Sept., 10 ... Closing

Dec. ... Mar. ... June ... Sept., 16 ... Closing

Dec. ... Mar. ... June ... Sept., 10 ... Closing

Dec. ... Mar. ... June ... Sept., 10 ... Closing

Dec. ... Mar. ... June ... Sept., 16 ... Closing

Dec. ... Mar. ... June ... Sept., 10 ... Closing

Dec. ... Mar. ... June ... Sept., 10 ... Closing

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# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Week ended Oct. 2, '47	Previous Week	Cor. week, 1946
Hvy. nat. str.	@32	@31	@15 1/2
Hvy. Tex. str.	@29 1/2	@28 1/2	@14 1/2
Hvy. butt			@14 1/2
brnd'd str.	@29 1/2	@28 1/2	@14 1/2
Hvy. Col. str.	@29	@28	@14
Ex-light Tex.			@15
str.	@29 1/2	@30 1/2	@29 1/2
Brnd'd cows	@29 1/2	@28 1/2	@14 1/2
Hvy. nat. cows	@31	@30	@15 1/2
Lt. nat. cows	@31 1/2	@30 1/2	@15 1/2
Nat. bulls	@21	@20	@12
Brnd'd bulls	@20	@19	@11
Calfskins, Nor.	@80	@80	@23 1/2
Kips, Nor. nat.	@52 1/2	@52 1/2	@20
Kips, Nor. brnd	@50	@50	@17 1/2
Slunks, reg.	@3.65	@3.65	@1.10
Slunks, hrls.	@1.95	@1.95	@.55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@31	@26	@29	@15
Brnd'd all wts.	@30	@25	@28	@14
Nat. bulls	@16	@17	@16 1/2	@11 1/2
Brnd'd bulls	@15	@16	@15 1/2	@10 1/2
Calfskins	@65	@60	@65	@23
Kips, nat.	@40	@39	@40	@18
Slunks, reg.	@3.40	@3.50	@3.40	@1.10
Slunks, hrls.	@.90	@.95	@.90	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. str.	@24	@26	@23	@25	@15
Hvy. cows	@24	@26	@23	@25	@15
Bufs	@24	@26	@23	@25	@15
Extremes	@24	@26	@23	@25	@15
Bulls	@14	@14 1/2	@14	@14 1/2	@11 1/2
Calfskins	@40	@43	@40	@43	@18
Kipskins	@20	@31	@29	@30	@16
Horsehides	@9.00	@9.75	@9.00	@9.75	@6.50

All country hides and skins quoted on flat trimmed basis.

### SHEEPSKINS

Pkr. shearings	@2.75	@2.80	@2.70	@2.75	@2.15
Dry pelts	@26	@27	@26	@27	@26

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 27, 1947, were 6,883,000 lbs.; previous week, 6,964,000 lbs.; for the corresponding week last year 4,969,000 lbs., January 1 to date 277,213,000 lbs., compared with 251,795,000 lbs. in the same period a year earlier.

Shipments of hides from Chicago for the week ended September 27, 1947, were 4,527,000 lbs.; previous week 5,965,000 lbs.; same week last year, 4,872,000 lbs.; January 1 to date 326,781,000 lbs., compared with 172,671,000 lbs. for the same period a year ago.

## FRIDAY'S CLOSINGS

### Provisions

While average live hog prices Friday at Chicago slipped 25c to \$28.75 from the all-time high of \$29.00 established the previous day.

The week's advance in live hog prices led to an increase of 2c and more in most provisions prices.

Included in items registering a 2c advance were under 12 pork loins at 58¢59c, under 3 spareribs at 45¢46c, 4/6 green picnics at 40c and 8 and up green picnics at 38c. Boston butts were up a sharp 4¢5c at 53¢54c; 12/16 green skinned hams 1 1/2¢ up at 51 1/2¢, and 18/20 DS bellies 1/2¢ up at 40c. Fat backs in the 8/12 range were unchanged at 18 1/2¢.

### Cottonseed Oil

Cottonseed oil futures prices at New York closed Friday as follows: Oct. 24.75b, 25.50ax; Dec. 24.40b, 24.80ax; Jan. 24.40b, 24.90ax; Mar. 24.60b, 24.85ax; May 24.60b, 24.95ax; July 24.65b, 24.90ax; Sept. 24.10b, 24.25ax. Sales were 31 lots.

## AUGUST MARGARINE TAX

Taxes paid on oleomargarine during August, 1947, and 1946, as reported by the Bureau of Internal Revenue:

	Aug. 1947	Aug. 1946
Excise taxes (including special taxes)	\$607,412.67	\$484,508.06
Quantity of product on which tax was paid during August, 1947 and 1946:		
	Aug. 1947	Aug. 1946
Oleomargarine, colored, lbs.	1,705,816	807,135
Oleomargarine, uncolored, lbs.	48,802,352	38,337,000

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended September 27, 1947:

	Week Sept. 27	Previous week	Cor. wk. 1946
Cured meats, pounds	28,995,000	24,329,000	5,025,000
Fresh meats, pounds	39,836,000	41,217,000	12,379,000
Lard, pounds	8,751,000	6,697,000	624,000

native kips sold at 52 1/2¢ for northern and 50¢ for southern; over-weights sold at 47 1/2¢ for northern and 45¢ for southern; all brands sold at 2 1/2¢ discount.

Packer regular slunks last moved at \$3.65; hairless are quoted around \$1.00, flat, nom.

**SHEEPSKINS.** — Inquiry continues active for packer shearings and anything suitable for mouton tanners, with little available in the way of offerings. Two mixed cars sold this week, involving Fall clips at \$3.75 and No. 1 shearings at \$2.75, with strong indications that higher prices were paid in another quarter. No. 2's are reported moving at \$1.35@1.40; No. 3's are quoted \$1.00@1.15. Pickled skins are firm and quoted \$17.00@19.00 per doz. packer production. Packer wool pelts are firm on light offerings; Spring lambs are credited as last selling \$3.75 @3.80 per cwt. liveweight basis for mostly westerns; natives quoted around 25c less. Two interior packers are scheduled to sell pelts next week on bids.

## N. Y. HIDE FUTURES

### MONDAY, SEPTEMBER 29, 1947

	Open	High	Low	Close
Dec.	27.75	27.90	27.45	27.53b
Mar.	25.20	25.25	24.90	24.85b
June	23.72	23.95	23.72	23.75b
Sept., 1948	22.50b			22.80b

Closing 18¢46 higher; Sales 67 lots.

### TUESDAY, SEPTEMBER 30, 1947

Dec.	27.50b	28.30	27.70	27.75
Mar.	24.80b	25.50	25.10	25.25b
June	23.40b	24.25	23.95	24.25
Sept., 1948	22.71b			23.11b

Closing strong 22¢50 higher; Sales 111 lots.

### WEDNESDAY, OCTOBER 1, 1947

Dec.	27.75	29.15	27.75	29.03
Mar.	26.03-10	26.44	26.02	26.10
June	25.00	25.45	25.00	25.00b
Sept., 1948	24.20b	24.50	24.50	24.30b

Closing strong 75¢1.29 higher; Sales 209 lots.

### THURSDAY, OCTOBER 2, 1947

Dec.	29.25	29.35	28.60	28.90b
Mar.	26.20b	26.39	25.40	25.75b
June	25.40	25.40	24.40	24.65b
Sept., 1948	24.40b			23.65b

Closing steady 14¢65 lower; Sales 77 lots.

### FRIDAY, OCTOBER 3, 1947

Dec.	28.35	28.75	28.35	29.00b
Mar.	25.30	26.10	25.30	25.90
June	24.24	25.00	24.24	25.90
Sept., 1948	23.25b			24.00b

Closing strong 10 to 35 higher; Sales 56 lots.

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# LIVESTOCK MARKETS *Weekly Review*

## HOGS SURGE UP AGAIN

Good and choice hogs hit a new high of \$30.25 at Chicago in Thursday's trading. This price was paid for top loads of closely sorted 220- to 260-lb. butchers. The price was \$1.90 over last week's close.

Although receipts Thursday at Chicago, estimated at 9,500, including 3,700 directs to packers from other points, were the largest for a Thursday in four weeks, the market was generally close to an all-time high, and the early calculations figured the average at \$29.00, which is an all-time high. The day's peak sale at \$30.25 was only 25c short of

the all-time record of \$30.50 established on September 11. However, contrary to most sales on that day top grades on Thursday were generally quoted at \$30.00.

## NAME INTERNATIONAL JUDGE

Richard S. de Quincey, of Bodenham, Hereford, England, has been selected foreign judge of the fat cattle classes at this year's International Livestock Exposition, to be held November 29 to December 6 in the International Amphitheatre, Chicago Union Stock Yards, according to exposition officials.

A prominent British breeder of pure-

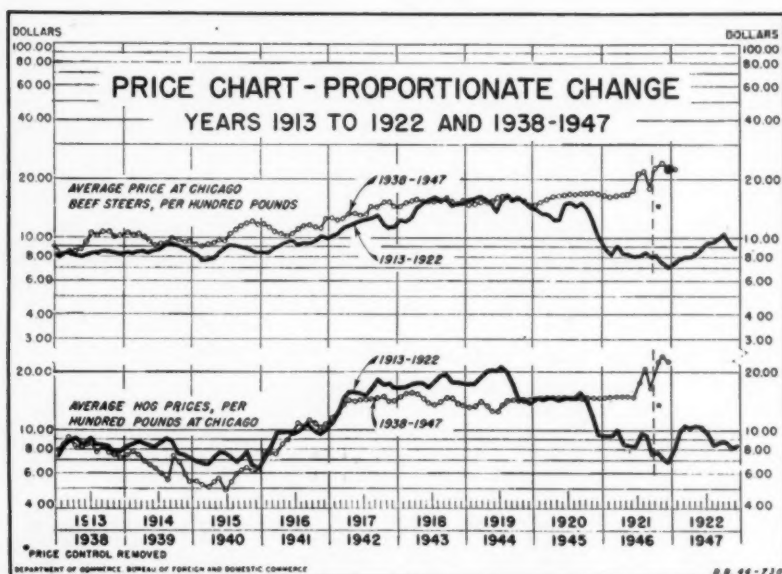
bred Shorthorn and Hereford cattle, and leading British feeder, exhibitor, and exporter, Mr. de Quincey has gained an international reputation as a judge of fat cattle. His first assignment will be to judge the junior feeding contest steers on the Exposition's opening day, in which more than 1,000 steers are expected to be entered by farm boys and girls enrolled in 4-H or Vocational Agricultural work. On the following Monday and Tuesday he will judge the open steer classes and select the grand champion steer of the show.

## LIVESTOCK IMPORTS-EXPORTS

Exports and imports of livestock by the United States during July compared with July, 1946, are reported by the U. S. Department of Agriculture as follows:

	July 1947 Number	July 1946 Number
<b>EXPORTS (domestic):</b>		
Cattle for breeding.....	552	6,321
Other cattle.....	65	72
Hogs (swine).....	142	114
Sheep.....	266	1,644
Horses for breeding.....	42	1,967
Other horses.....	1,561	23,506
Mules, asses, and burros.....	3,256	1,116
<b>IMPORTS (for consumption):</b>		
Cattle for breeding, free—		
Canada.....	2,420	2,846
Mexico.....		
United Kingdom.....		
Other countries.....		
Cattle, other, edible (dut.)—		
Canada—		
Over 700 pounds (Dairy).....	3,669	7,011
(Other).....	32	39
200-700 pounds.....	141	446
Under 200 lbs.....	624	1,116
Mexico—		
Over 700 pounds (Dairy).....		
(Other).....		
200-700 pounds.....		
Under 200 pounds.....		
Other countries.....	6	
Hogs—		
For breeding, free.....	302	4
Edible, except for breeding <sup>1</sup> (dut.).....	10	3
Horses—		
For breeding, free.....	6	11
Other (dut.).....	292	330
Sheep, lambs, and goats, edible (dut.).....	20	2

<sup>1</sup>Number of hogs based on estimate of 200 pounds per animal.



This chart showing the behavior of cattle and hog prices during the years of World War I and II, and the periods preceding and following those conflicts, is a part of the pamphlet "Livestock and Meat Trade of the United States," recently published by the Industrial Reference Service of the U.S. Department of Commerce.



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# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 1, 1947, reported by the Production & Marketing Administration:

NOTES: (Quotations based on hard hogs) ST. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul  
BARROWS AND GILTS:

Good and Choice:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
120-140 lbs.....	\$24.25-26.50	\$24.00-26.50	\$.....	\$.....	\$.....
140-160 lbs.....	26.25-28.00	26.00-28.00	25.75-27.25	26.00-27.50	26.50-27.00
160-180 lbs.....	27.75-29.50	27.50-29.00	26.75-28.75	27.25-28.50	27.00-28.50
180-200 lbs.....	29.25-29.75	28.75-29.50	28.50-29.25	28.00-29.00	28.50-29.00
200-220 lbs.....	29.50-29.75	29.25-29.75	29.00-29.35	29.00-29.25	29.00-only
220-240 lbs.....	29.50-29.75	29.25-29.75	29.00-29.35	29.00-29.25	29.00-only
240-270 lbs.....	29.50-29.75	29.25-29.75	29.00-29.35	29.00-29.25	29.00-only
270-300 lbs.....	29.25-29.75	29.00-29.75	28.50-29.25	28.50-29.00	28.00-28.50
300-330 lbs.....	28.75-29.50	28.75-29.25	28.25-28.75	27.75-28.50	27.75-28.25
330-360 lbs.....	28.50-29.25	28.25-29.00	28.00-28.50	27.25-28.00	27.50-27.75

Medium:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
160-220 lbs.....	25.50-29.50	25.00-29.00	26.00-29.00	26.00-29.00	26.00-26.25

## SOWS:

Good and Choice:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
270-300 lbs.....	27.75-28.25	28.25-28.75	27.25-27.75	27.25-27.75	27.25-only
300-330 lbs.....	27.75-28.25	28.00-28.50	27.25-27.75	27.00-27.50	27.25-only
330-360 lbs.....	27.50-28.25	27.50-28.25	26.50-27.75	27.00-27.25	27.00-27.25
360-400 lbs.....	27.00-27.75	27.75-28.00	26.25-27.50	26.75-27.00	27.00-27.25

Good:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
400-450 lbs.....	26.25-27.25	26.00-27.25	25.00-27.00	26.50-26.75	26.50-27.00
450-550 lbs.....	25.50-26.75	25.00-26.25	24.25-25.50	26.00-26.50	26.25-26.50

Medium:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
250-350 lbs.....	21.75-27.50	23.00-27.50	24.00-26.50	25.50-27.00	25.50-26.00

PIGS (Slaughter):  
Medium and Good:

90-120 lbs.....	18.75-24.50	21.00-24.50	.....	.....	.....
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## SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
700-900 lbs.....	28.50-32.00	30.00-33.50	28.75-31.75	28.75-32.50	29.50-32.50
900-1100 lbs.....	30.00-33.00	31.50-35.00	30.00-33.50	29.50-33.25	30.00-34.00
1100-1300 lbs.....	30.50-33.50	34.00-36.00	30.50-34.00	30.50-34.75	30.00-34.50
1300-1500 lbs.....	31.00-34.00	34.50-36.35	31.00-34.50	30.50-35.00	30.50-35.00

STEERS, Good:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
700-900 lbs.....	25.00-28.50	26.00-30.00	24.00-30.00	24.25-29.00	25.00-30.00
900-1100 lbs.....	25.50-30.00	26.50-31.50	24.50-30.50	24.75-30.50	25.00-30.00
1100-1300 lbs.....	26.00-30.00	28.00-34.00	25.25-30.75	25.00-30.50	25.00-30.50
1300-1500 lbs.....	26.00-31.00	28.00-34.50	26.50-31.00	25.00-30.50	25.00-30.50

STEERS, Medium:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
700-1100 lbs.....	18.50-23.00	17.00-24.50	18.50-25.50	18.00-25.00	18.50-25.00
1100-1300 lbs.....	19.50-26.00	18.00-26.00	20.50-26.00	21.00-25.00	18.50-25.00

STEERS, Common:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
700-1100 lbs.....	16.00-19.00	16.00-17.50	15.50-18.50	16.00-19.50	14.50-18.50

HEIFERS, Choice:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
600-800 lbs.....	27.50-30.00	28.50-31.00	27.00-30.50	27.75-29.50	28.50-30.50
800-1000 lbs.....	28.00-31.00	29.00-32.00	27.50-31.00	28.00-31.00	28.50-31.50

HEIFERS, Good:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
600-800 lbs.....	24.00-27.50	25.50-28.00	21.50-27.00	24.00-28.00	23.00-28.50
800-1000 lbs.....	24.50-28.00	26.00-29.00	22.50-27.50	24.50-28.00	23.00-28.50

HEIFERS, Medium:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
500-900 lbs.....	16.00-24.00	17.00-25.50	14.00-22.50	16.00-24.50	17.50-23.00

HEIFERS, Common:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
500-900 lbs.....	12.50-16.00	14.00-17.00	11.75-14.00	13.50-16.00	14.00-17.50

## COWS (All Weights):

Good	ST. L.	Chicago	Kansas City	Omaha	St. Paul
.....	16.50-19.00	17.00-21.00	16.00-19.00	16.50-19.50	17.50-20.00
Medium	.....	14.25-16.50	14.75-17.00	14.00-16.00	14.25-16.50
Cut. & Com.	.....	12.00-14.25	12.00-14.75	11.75-14.00	12.50-14.25
Canners	.....	10.50-12.00	11.00-12.00	10.25-11.75	11.25-12.50

## BULLS (Yrds. Excl.), All Weights:

Beef, good	ST. L.	Chicago	Kansas City	Omaha	St. Paul
.....	17.25-18.00	18.00-19.00	17.50-18.00	17.25-18.00	18.00-19.00
Sausage, good	.....	16.75-17.50	18.00-19.00	17.25-17.50	17.00-17.50
Sausage, medium	.....	15.50-16.75	15.50-18.00	14.50-17.25	16.25-17.25
Sausage, cut. & com.	.....	12.50-15.50	13.00-15.50	11.50-14.50	14.25-16.25

## VEALERS (All Weights):

Good & choice	ST. L.	Chicago	Kansas City	Omaha	St. Paul
.....	23.00-28.00	25.00-27.00	21.00-23.50	18.00-20.00	22.00-27.00
Com. & med.	.....	13.00-23.00	16.00-25.00	11.50-21.00	12.00-18.00
Cull (75 lbs. up)	.....	8.00-13.00	14.00-16.00	7.50-11.50	10.00-12.00

## CALVES (500 lbs. Down):

Good & choice	ST. L.	Chicago	Kansas City	Omaha	St. Paul
.....	18.00-21.00	18.00-20.50	17.00-22.50	17.00-20.00	16.00-20.00
Com. & med.	.....	13.00-18.00	13.00-15.00	11.00-17.00	11.50-17.00
Cull	.....	9.00-13.00	11.00-13.00	7.50-11.00	10.00-12.00

## SLAUGHTER LAMBS AND SHEEP:

LAMBS (Woolled) Choice:	ST. L.	Chicago	Kansas City	Omaha	St. Paul
(Closely sorted).....	23.25-23.50	.....	.....	.....	.....
Good & choice*	23.00-23.75	22.50-23.00	22.00-23.00	21.50-22.50	22.25-23.00
Medium & good*	19.00-22.50	19.00-22.25	18.00-21.75	17.00-21.25	17.75-22.00
Common	16.00-18.50	16.00-18.50	15.00-17.75	13.50-16.00	14.50-17.50

## WETHERS:

Good & choice*	ST. L.	Chicago	Kansas City	Omaha	St. Paul
.....	17.00-17.50	.....	.....	.....	.....
Medium & good*	14.50-16.75	.....	.....	.....	.....


## EWES:

Good & choice*	ST. L.	Chicago	Kansas City	Omaha	St. Paul
.....	7.75-8.75	8.75-10.00	7.65-8.00	7.25-8.00	8.25-9.50
Com. & med.	6.75-7.50	7.00-8.50	6.25-7.50	6.00-7.25	6.25-8.00

\*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on shorn basis.



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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 27, 1947, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 986 hogs; Swift, 1,542 hogs; Wilson, 2,139 hogs; Aggar, 3,598 hogs; shippers, 2,905 hogs; Others, 16,861 hogs.  
Total: 21,005 cattle; 4,158 calves; 28,025 hogs; 6,677 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,830	2,058	1,916	3,227
Cudahy	2,907	1,550	918	6,310
Swift	3,052	2,449	1,570	6,093
Wilson	4,957	1,361	1,239	2,178
Central	1,352	...	...	...
U.S.P.	1,089	...	...	...
Others	11,873	183	2,811	2,745
<b>Totals</b>	<b>30,060</b>	<b>7,601</b>	<b>8,454</b>	<b>21,153</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,806	3,446	3,198	...
Cudahy	4,574	2,411	2,385	...
Swift	4,473	2,311	5,287	...
Wilson	2,949	1,482	...	...
Independent	...	1,253	...	...
Others	...	5,900	...	...

Cattle and calves: Eagle, 39; Great-er Omaha, 178; Hoffman, 47; Rothschild, 473; Roth, 294; Kingan, 802; Merchants, 31.

Totals: 19,756 cattle and calves, 16,803 hogs and 10,870 sheep.

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	4,044	2,896	8,855	4,525
Swift	5,344	4,463	7,619	5,162
Hunter	1,504	...	2,711	234
Hell	...	...	974	...
Krey	...	...	303	...
Laclede	...	...	1,150	...
Siehoff	...	...	609	...
Others	3,800	169	4,664	1,094
Shippers	11,912	2,078	6,832	245
<b>Totals</b>	<b>37,496</b>	<b>16,965</b>	<b>56,038</b>	<b>21,181</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,083	1,351	5,771	5,576
Armour	3,461	1,332	5,599	2,464
Others	4,486	993	2,695	3,663

Totals: 12,030 cattle, 3,676 calves, 11,703 hogs, and 16,027 sheep bought direct.

### ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy	3,125	75	4,066	2,504
Armour	3,619	71	7,090	3,604
Swift	2,506	122	2,378	1,711
Others	275	...	...	...
Shippers	19,222	726	2,738	9,016
<b>Totals</b>	<b>28,747</b>	<b>994</b>	<b>16,872</b>	<b>16,835</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,395	1,500	2,032	1,064
Guggenheim	591	...	...	...
Dunn	...	...	...	...
Ostertag	194	...	...	...
Dold	132	...	469	...
Sundowner	45	...	28	...
Pioneer	...	...	...	...
Excel	921	...	...	...
Others	2,298	...	426	163
<b>Totals</b>	<b>5,576</b>	<b>1,500</b>	<b>2,895</b>	<b>1,227</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,987	1,265	1,427	559
Wilson	3,096	1,811	1,447	445
Others	255	...	589	...

Totals: 6,338 cattle, 3,076 calves, 3,463 hogs, 1,243 calves, 3,797 hogs and 6,008 sheep bought direct.

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,822	2,883	7,108	5,014
Bartusch	628	...	...	...
Cudahy	1,023	1,738	...	1,326
Riffin	793	...	...	...
Superior	2,207	...	...	...
Swift	6,691	3,177	9,608	4,997
Others	2,308	1,255	2,088	1,906
<b>Totals</b>	<b>19,472</b>	<b>9,053</b>	<b>18,804</b>	<b>13,303</b>

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	...	...	...	562
Kahn	...	...	550	...
Lorey	...	...	355	...
Meyer	...	...	...	...
Schlaechter	176	132	...	6
Schroth	176	25	2,037	...
National	416	...	...	...
Others	4,377	945	8,296	2,829
<b>Totals</b>	<b>5,445</b>	<b>1,102</b>	<b>11,247</b>	<b>3,440</b>

Does not include 960 cattle, 10 calves, and 7,268 hogs bought direct.

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,107	315	1,989	23,761
Swift	1,848	621	1,643	18,996
Cudahy	836	108	1,203	2,719
Others	3,201	326	1,401	12,496
<b>Totals</b>	<b>6,992</b>	<b>1,370</b>	<b>6,236</b>	<b>57,969</b>

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,099	3,078	828	7,086
Swift	1,833	3,561	1,336	10,994
Blue	...	...	...	...
Bonnet	738	136	188	...
City	890	22	301	...
Rosenthal	216	24	...	11
<b>Totals</b>	<b>5,396</b>	<b>6,821</b>	<b>2,653</b>	<b>18,080</b>

## TOTAL PACKER PURCHASES

	Week ended Sept. 27	Prev. week	Cur. week
Cattle	198,013	213,451	58,293
Hogs	185,575	174,727	23,095
Sheep	183,454	177,758	171,397

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

## RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 25	4,475	966	7,128	3,471
Sept. 26	3,190	714	4,944	1,158
Sept. 27	767	536	2,804	3,908
Sept. 28	13,242	1,766	9,177	2,758
Sept. 29	7,675	1,235	11,280	4,946
Oct. 1	10,894	1,011	9,724	4,506
Oct. 2	5,000	990	9,500	4,068
*Wk. so far	36,804	4,904	39,681	16,002
Wk. ago	28,944	5,207	38,673	14,719
1946	18,954	2,777	6,888	23,171
1945	41,364	4,442	34,466	28,068

\*Including 2,424 cattle, 1,352 calves, 16,071 hogs and 4,710 sheep direct to packers.

## SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Sept. 25	1,585	8	708	337
Sept. 26	1,401	15	480	92
Sept. 27	230	...	...	...
Sept. 28	3,715	3	115	...
Sept. 29	3,151	295	290	161
Oct. 1	3,326	99	150	73
Oct. 2	1,700	50	500	208
Wk. so far	11,892	447	1,055	1,602
Wk. ago	9,741	332	2,425	1,131
1946	16,247	943	548	8,363
1945	15,426	1,182	2,739	5,021

## SEPTEMBER RECEIPTS

	1947	1946
Cattle	188,234	58,354
Calves	25,818	9,040
Hogs	206,860	27,291
Sheep	75,092	72,071

## SEPTEMBER SHIPMENTS

	1947	1946
Cattle	65,536	48,330
Hogs	11,855	2,019
Sheep	7,550	25,000

## CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, October 2, 1947:

	Week ended Oct. 2	Prev. week
Packers' purch.	23,595	26,460
Shippers' purch.	1,658	2,094
<b>Total</b>	<b>25,253</b>	<b>28,554</b>

## PACIFIC COAST LIVESTOCK

Receipts for five days ended September 26:

	Cattle	Calves	Hogs	Sheep
Los Angeles	9,500	2,390	1,450	60
San Francisco	2,250	300	1,300	4,590
Portland	2,920	850	1,423	2,290



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended September 27, 1947.

### CATTLE

	Week ended Sept. 27	Prev. week	Cor. week, 1946
Chicago	21,005	24,915	1,430
Kansas City	37,061	40,234	+2,978
Omaha	17,457	26,241	+2,288
St. Louis	10,892	12,743	2,605
St. Joseph	12,497	14,218	2,655
St. Paul	9,814	11,274	+522
Wichita	4,778	4,800	916
New York & Jersey City	7,427	7,126	5,034
Okla. City	11,425	16,417	5,108
Cincinnati	5,294	7,538	3,498
Denver	7,622	9,291	2,936
St. Paul	17,164	17,405	4,152
Milwaukee	4,549	5,797	1,702
Total	167,585	195,406	35,504

### HOGS

Chicago	25,124	27,841	3,305
Kansas City	8,454	8,708	1,078
Omaha	28,102	28,004	13,570
St. Louis	22,281	26,583	3,758
St. Joseph	13,272	13,213	2,069
St. Paul	14,135	13,588	13,343
Wichita	2,469	2,655	834
New York & Jersey City	29,368	28,952	6,347
Okla. City	7,260	3,545	1,262
Cincinnati	12,522	16,758	1,285
Denver	4,950	6,873	2,223
St. Paul	16,716	15,274	1,808
Milwaukee	3,233	3,733	873
Total	187,886	190,747	33,815

### SHEEP

Chicago	6,677	6,832	10,380
Kansas City	21,153	13,988	+21,202
Omaha	27,430	28,008	+18,913
St. Louis	9,921	11,123	7,333
St. Joseph	24,067	18,962	7,484
St. Paul	7,819	5,093	+12,005
Wichita	1,064	1,381	1,136
New York & Jersey City	32,074	30,700	36,170
Okla. City	7,012	6,928	751
Cincinnati	96	835	3,993
Denver	20,110	16,857	23,387
St. Paul	11,337	16,007	7,882
Milwaukee	1,172	1,145	1,151
Total	169,932	150,919	153,787

\*Cattle and calves.  
\*Federal inspection slaughter, including direct.  
\*Stockyards sales for local slaughter.  
\*Stockyards receipts for local slaughter, including direct.

### BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on September 30, 1947:

CATTLE:	
Steers, gd.	\$24.00@26.00
Steers, med.	18.00@23.00
Cows, good	16.00@18.00
Cows, com. & med.	13.00@16.00
Cows, cut. & can.	11.00@13.00
Bulls, sausage	14.00@18.00

CALVES:	
Vealers, gd. to ch.	\$21.00@25.00
Com. to med.	13.00@20.00
Call to com.	9.00@11.00

HOGS:	
Gd. & ch.	\$29.00@29.50
LAMBS:	
Gd. & ch.	\$23.50@24.50

### NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended September 27, 1947:

Cattle	Calves	Hogs*	Sheep
Salable	597	1,984	373
Total (incl. direct)	3,051	6,173	24,931
Previous week:			
Salable	684	3,347	564
Total (incl. direct)	3,519	8,373	16,592
*Including hogs at 31st street.			

## CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., October 2.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota through the first four days this week barrows and gilts under 270 lbs. sold \$1.25 to \$2.00 higher; while heavier weights sold \$1.50 to \$2.50 up and sows \$1.75 to \$2.50 higher. Thursday's market was largely 25c to 50c higher than Wednesday's averages. Quotations Thursday ranged as follows:

Hogs, good to choice:	
160-180 lb.	\$24.75@28.50
180-240 lb.	28.25@29.15
240-330 lb.	28.00@29.15
300-360 lb.	27.35@28.65
Sows:	
270-330 lb.	\$27.00@27.75
400-550 lb.	24.25@27.00

Receipts of hogs at Corn Belt markets for the week ended October 2 were:

	This week	Same day last wk.
Sept. 26	21,500	24,500
Sept. 27	17,800	28,200
Sept. 28	20,300	24,300
Sept. 29	18,000	24,200
Oct. 1	23,200	24,000
Oct. 2	25,600	23,800

### LIVESTOCK RECEIPTS

Receipts at major livestock markets were as follows:

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Sept. 27	332,000	293,000	378,000
Sept. 20	376,000	298,000	327,000
1946	240,000	47,000	428,000
1945	394,000	175,000	491,000
1944	386,000	375,000	608,000

AT 11 MARKETS, WEEK ENDED:	Hogs
Sept. 27	231,000
Sept. 20	241,000
1946	33,000
1945	141,000
1944	303,000

AT 7 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Sept. 27	233,000	186,000	188,000
Sept. 20	271,000	186,000	168,000
1946	164,000	27,000	203,000
1945	283,000	105,000	227,000
1944	278,000	239,000	330,000

### CANADIAN KILL

Inspected slaughter in Canada for week ended September 20 as reported by the Dominion Department of Agriculture:

CATTLE	Week Ended Sept. 20	Same Week Last Year
Western Canada	6,021	23,044
Eastern Canada	3,362	14,184
Total	9,383	37,228

HOGS	Week Ended Sept. 20	Same Week Last Year
Western Canada	7,312	7,528
Eastern Canada	24,015	41,152
Total	31,327	48,680

SHEEP	Week Ended Sept. 20	Same Week Last Year
Western Canada	2,872	11,495
Eastern Canada	4,637	29,416
Total	7,509	40,911

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WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.

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## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended Sept. 27, as reported by the USDA, shows a decrease for cattle and hogs, but an increase for calves and sheep, compared with the previous week.

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City....	7,427	10,732	29,368	32,074
Baltimore, Philadelphia.....	5,705	2,279	16,643	1,825
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis....	15,043	4,627	45,897	8,866
Chicago, Elburn.....	28,037	14,345	63,039	31,064
St. Paul-Wis. Group.....	30,740	21,133	51,250	20,873
St. Louis Area.....	19,362	16,778	58,679	18,661
St. Paul.....	9,638	905	14,029	12,101
Omaha.....	18,576	2,910	29,610	33,047
Kansas City.....	26,394	12,234	30,845	26,524
Iowa and So. Minn.....	17,219	6,619	117,701	39,594
<b>SOUTHEAST</b> .....	9,744	6,146	16,714	50,000
<b>SOUTH CENTRAL WEST</b> .....	29,358	19,230	38,809	22,623
<b>ROCKY MOUNTAIN</b> .....	7,473	1,902	8,277	31,400
<b>PACIFIC</b> .....	18,290	4,783	19,602	328,742
Grand total.....	243,032	124,623	541,073	313,920
Total week earlier.....	267,600	120,808	544,296	299,843
Total same week 1946.....	57,490	63,673	70,933	

\*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. \*Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. \*Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. \*Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. \*Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. \*Includes Denver, Colo., Ogden and Salt Lake City, Utah. \*Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during:—August, 1947—Cattle 77.0, Calves 69.8, Hogs 76.7, Sheep and Lambs 57.9.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended Sept. 26.....	3,943	2,174	8,006
Week ended Sept. 19.....	4,051	1,645	7,019
Cor. week last year.....	2,776	1,311	1,739

## MEAT SUPPLIES AT NEW YORK

(Reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
	Carcasses		
<b>STEER:</b>		Week ending Sept. 27, 1947.....	16,146
Week ending Sept. 27, 1947.....	11,685	Week previous.....	23,231
Week previous.....	12,133	Same week year ago.....	7,729
Same week year ago.....	1,081		
<b>COW:</b>		<b>PORK CURED AND SMOKED:</b>	
Week ending Sept. 27, 1947.....	3,143	Week ending Sept. 27, 1947.....	1,299,442
Week previous.....	3,361	Week previous.....	1,367,870
Same week year ago.....	344	Same week year ago.....	188,307
<b>BULL:</b>		<b>LARD AND PORK FAT:</b>	
Week ending Sept. 27, 1947.....	258	Week ending Sept. 27, 1947.....	144,006
Week previous.....	364	Week previous.....	114,728
Same week year ago.....	64	Same week 1946.....	15,126

## LOCAL SLAUGHTERS

STEERS:		Head
Week ending Sept. 27, 1947.....		4,950
Week previous.....		4,508
Same week year ago.....		3,716
<b>COWS:</b>		
Week ending Sept. 27, 1947.....		1,354
Week previous.....		1,670
Same week year ago.....		702
<b>BULLS:</b>		
Week ending Sept. 27, 1947.....		917
Week previous.....		946
Same week year ago.....		597
<b>CALVES:</b>		
Week ending Sept. 27, 1947.....		10,726
Week previous.....		10,247
Same week year ago.....		6,432
<b>HOGS:</b>		
Week ending Sept. 27, 1947.....		29,386
Week previous.....		28,592
Same week year ago.....		6,347
<b>SHEEP:</b>		
Week ending Sept. 27, 1947.....		32,074
Week previous.....		30,760
Same week year ago.....		36,179

\*Incomplete.

Country dressed product at New York totaled 5,022 veal, 43 hogs and 252 lambs in addition to that shown above. Previous week 4,108 veal, 4 hogs and 77 lambs. Same week 1946, 2,732 veal, no hogs and 121 lambs.

## CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 55

### HELP WANTED

#### Assistant Market Reporter

Should have broad basic knowledge of buying and selling of meat cuts, by-products and livestock, and be familiar with all general product specifications. To start will work as general assistant in market reporting department, where training will be given in market analysis and reporting, with full opportunity to gain full knowledge of methods and procedures. Position is steady and permanent, with opportunity for advancement. Write giving full particulars of experience, age, salary desired, as well as personal details. All replies will be kept confidential. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**ACCOUNTANT-OFFICE MANAGER** wanted. Age 35-45, college, experienced in all phases of administrative procedure. Heavy budget, cost control, and departmental accounting. Plant located 150 miles from Chicago. Salary open. W-270, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Working inedible tank foreman. Good steady job and good pay and bonus. Modern equipment in northeastern Ohio plant. W-274, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES MANAGER:** Wanted for small meat packing plant in east. State age, experience and references. W-256, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED: BEEF BONER BY THE HUNDRED WEIGHT.** W-257, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SKINNER:** For rendering plant. Good opportunity for dependable man. Guttridge Rendering Co., P. O. Box 1182, Plainfield, N. J.

**BEEF SALESMAN** wanted by Chicago packer. Excellent opportunity for advancement. W-275, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Experienced casing cleaner. Give age, salary expected and experience. Schwartzman Packing Company, P.O. Box 1358, Albuquerque, N. Mex.

### HELP WANTED

#### A Real Opportunity For a General Manager

We are looking for one of the topnotch General Managers in the meat packing business, a man thoroughly capable in every phase of operating a large packing house located in Ohio. Such a man has the opportunity to buy into a progressive, going concern if he so desires. At the same time, he will make a very good salary, plus a liberal share of annual profits. This is not an every day proposition. If you're qualified, wire Box W-262, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill. today.

**WANTED: SALES MANAGER** for midwestern packing house. We are in search of a high-caliber, live-wire executive who knows the meat packing business end to end. Should be experienced in middle west operations and must be thoroughly familiar with quality pork and beef products. The right man has a chance to go far with this progressive company. Write or wire Box W-264, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**Wanted: EXPERIENCED AND EXPERT CONTROLLER** for progressive independent meat packing house. Must be thoroughly qualified in packing house operation, and must be capable of taking charge of entire financial and office functions. Must have the highest integrity, with exceptional references. Write or wire Box W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED: ASSISTANT SALES MANAGER** for packing house in Midwest. Must be topnotch organizer, salesman and supervisor. Must have experience in packing plant doing a large volume in pork and beef products. Write or wire Box W-265, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES MANAGER WANTED:** To qualify in the handling of complete selling of cattle, fresh pork and sausage products in the middle west. Must be experienced with beef grading and beef sales, capable of developing sales organization. Plant located in middle west. W-269, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**CUTTING AND KILLING FOREMAN:** Wanted for plant located eastern Pennsylvania. Killing 2500 hogs weekly. Send full particulars of age, experience, references and salary to W-272, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

**DRAFTSMAN:** Packing house architectural or engineering draftsman wanted. Must know packing house layouts and practices. Good salary, excellent opportunity. Give full details.

#### LOU MENGES ORGANIZATION BASKING RIDGE, NEW JERSEY

**DESIGNER AND ENGINEER** familiar with meat packing machinery and plant layout wanted by large manufacturer of machinery and equipment. Air conditioned offices, cafeteria on premises. Apply to Frank J. Bielek, chief engineer, The Glens Company, 4000 S. Princeton Ave., Chicago 9, Ill. Phone Boulevard 2100.

#### Assistant to Sales Manager

Young man with selling experience in provisions, lard, sausage and fresh pork required by midwestern packer to assist sales manager. Ability to figure and analyze tests and working knowledge of hog killing, cutting and processing necessary. State if presently employed, giving age, education and experience. All replies held strictly confidential. W-243, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### THREE FOREMEN WANTED

Hog Slaughtering and Cutting Foreman; Curing and Smoked Meat Foreman; Dry Rendering Inedible and Inedible, Animal Fats and Hide Curing Foreman, by medium size independent packer in Ohio. Good salary and working conditions. Replies confidential. Full information required, experience, age, family status, etc. W-267, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED—SALES MANAGER FOR LARGE MODERN MEAT PACKING PLANT IN NORTHERN CALIFORNIA.** MUST BE EXPERIENCED IN MEAT BUSINESS, AND QUALIFIED TO HANDLE JOBBERS AND RETAILERS. PRIOR SALES MANAGEMENT EXPERIENCE ESSENTIAL. PREFER MAN UNDER 45 YEARS OF AGE. SALARY AND BONUS OPEN. WRITE QUALIFICATIONS. W-271, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**BEEF TRADER WANTED:** Immediate opening available for man with established Chicago broker. Liberal compensation arrangement. Write giving full details. Replies kept confidential. W-273, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

# CLASSIFIED ADVERTISING

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**ICE MACHINE**—8x8 York Y15—Compressor Only .....1500.00  
**SILENT CUTTER**—#49 Buffalo with 25 HP motor .....950.00  
**GRINDER**—TE Cleveland with 25 HP motor .....850.00  
**MEAT MIXER**—Boss—750# Cap.—less motor—belt drive .....450.00  
**SCALE**—Fairbanks—Dormant—4x5 Platform—2000# cap.—1000# dial—rebuild and guaranteed .....500.00  
**SCALE**—Chattillon Meat Beam—New—600# cap. ....24.00

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**FOR SALE:** 1-Hottmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #108 Meat Grinder, belt driven, 3-Mechanical Myers, 5'x12'; 1-Cast Iron 2000 gallon jacketed storage Kettle; 12-Stainless Jacketed Kettles, 30, 40, 60, 80 gallons; 30-Aluminum Jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Allbright-Neil #49' Jar Roller; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

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FR-505, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**For Immediate Delivery from Stock**

800# Boss Meat Mixer with 10 HP motor  
 Silent Cutter Boss 36" Bowl with 20 HP motor  
 Silent Cutter Buffalo 43A & other sizes  
 Rotary Cutter with 21-20" Round Blades  
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## EQUIPMENT WANTED

**AIR STUFFER:** Wanted immediately. A good used one, 300 to 500# capacity with appliances for canning 1 to 5¢ cans. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

### Do You Know This Man?

The man we want must be thoroughly qualified with sound practical experience  
 1—in supervising all operations and processing from killing floor thru to shipping of finished sausage and smoked meat products.  
 2—to get highest volume at lowest cost thru good working knowledge of proper methods, procedures and costs.  
 The man selected will have ample opportunity to exercise his initiative and ability in this medium-size, independently-owned B.A.I. inspected plant. Location—East.

Please furnish resume of experience together with age and salary expected. Your inquiry which will be treated in strict confidence. W-263, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

### Assistant Superintendent Wanted

By medium size independent packer in Ohio. Good salary and working conditions. Replies confidential. Give full information, experience, age, family status, etc. W-268, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## POSITION WANTED

**PLANT SUPERINTENDENT:** Thoroughly qualified and experienced in supervising all phases of plant operation—slaughtering, cutting, sausage manufacturing, canning, curing, edible and inedible rendering, casings, etc. Inspires respect and cooperation of foremen and labor. W-252, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PACKING HOUSE SUPERINTENDENT** of long experience available for consultation, advice and instruction on curing and smoking, sausage, lard and other operations. Will visit plant if desired. Write C. K. Small, 4917 Lake Park Ave., Chicago 13, Ill.

**CURING** working foreman: Age 35, married, would like to make a change. 18 years' packinghouse experience, mostly in curing. W-260, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SUPERVISOR:** Edible and inedible, wet or dry rendering, refinery, meat scrap, tankage. W-261, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## PLANTS FOR SALE

**FOR SALE:** New modern medium sized packing plant with good equipment, in good location, with unlimited possibilities. Price \$65,000.00. FR-259, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Combined locker and packing plant. Modern, completed in October 1946. All lockers rented. Equipped for federal inspection. Inquire Box 28, Bloomfield, Indiana.

**FOR SALE:** Small packing plant located in Colorado. Owner retiring. Price \$60,000.00. FR-249, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SELL OR LEASE:** B. A. I. modern plant, Eastern part of country. Little cash. FR-276, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

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 1941, \$6,950; 1939, \$6,350; 1936, 5500.00  
 1—EXPELLER, Anderson RB, Magnetic separator, 15 HP motor, record .....4250.00  
 1—EXPELLER, NEW, Anderson Duo, with tempering apparatus, drag elevator, mag. separator, variable feeder and 40 HP fan cooled type motor. Particulars on request  
 1—HOG, M & M, #15 CRSD, 60 HP motor, 18"x20" hopper opening .....1850.00  
 1—HYDRAULIC PRESS, Anco 600 ton with pump and fittings, guaranteed .....3500.00  
 1—HYDRAULIC PRESS, NEW, Thomas Albright, 800 ton, double acting pump, 3800.00  
 1—HYDRAULIC PRESS, 100 ton, 28x32 curb, 10" piston, less 3 HP motor .....750.00  
 1—HASHER-WASHER, Boss #727, 10'x30", 15 HP motor, excel. cond. ....1700.00  
 3—COOKERS, NEW, 4x10, ASME specs, 20 HP motor, suitable pressure, Ea. ....4250.00  
 1—MEKEL, Anco #200, 4'x6'x10' Lanks Sanitary Rendering, 20 HP motor .....3000.00  
 3—COOKERS, Americana Melting, 5x8, with 15 HP motor. Each .....2150.00  
 1—LARD ROLL, Boss, 36"x72", #2113R, lard pump, chain driven, direct drive, 5 HP motor, complete .....Bids requested

## Killing Floor & Cutting

1—HOG CASING CLEANER, Boss #158, direct drive, extra knives, plates, cylinders, worn and studs, excel. cond. ....1000.00  
 1—HOG DEHAIRER, NEW, Dupont #74, Grate type, 40 hogs hourly, throw-in, throw-out, 7½ HP motor, orig. crate .....1075.00  
 1—HOG DEHAIRER & HOIST, Boss, 200 hogs hourly, 15 HP motor, 16' Senior Jerkless hoist .....2000.00  
 1—DEFLATOR, Anco #270, 200 hogs hourly, complete .....Bids requested  
 1—BAND SAW, Jones-Superior, 36" moving band, 5 HP motor, silent chain, overhauled .....400.00  
 1—BAND SAW, Kleen-Kat #1015-8, used less than 1 month .....360.00  
 1—HOG VISCERA INSPECTION TABLE, NEW, Globe #240, 24"x30" pans .....180.00  
 1—BEEF DROPPER, NEW, Globe #376 .....400.00  
 1—BEEF SPREADER, Boss #410, Collapsible, 52½" .....38.00

## Sausage Equipment

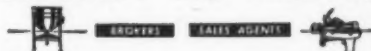
1—GRINDER, Anco 25 HP motor, direct drive, extra knives, plates, cylinders, worn studs, excel. cond. ....1000.00  
 1—GRINDER, Boss, 8" head, 10 HP motor .....550.00  
 1—GRINDER, NEW, Fleco 2 HP, heavy duty, 2000# cap. ....425.00  
 1—FROZEN MEAT SLICER, NEW, direct driven, 10,000# hourly, 18x18x29 cake size, with motor base, less motor .....1675.00  
 1—SLICER, U.S. 150-B, with shinning device .....625.00  
 1—SILENT CUTTER, #32 Buffalo, 100# cap., belt driven, without knives or motor .....400.00  
 1—MIXER, Brecht 700#, with 7½ HP motor .....500.00  
 1—MIXER, NEW, Day Model 1D, with 2 HP motor, 1 bbl. cap. Ea. ....550.00

## Miscellaneous Equipment

1—SKINNER, Townend Model 27, like new, slightly used .....900.00  
 5—HAM & RACON TRUCKS, Flat top, high end, plain bearing wheels, excel. cond. Ea. ....40.00  
 50—OLEO TEMPERING TRUCKS, solid maple, (2) 20" wheels, 7" caster, all metal, I.D. 41"x67½"x39" .....Bids requested  
 1800—LARD TIERCES, NEW, Board of Trade .....Bids requested  
 1—AMMONIA COMPRESSOR, York 8x8, #4-15, #11231, 30 ton, requires 80 HP motor .....1500.00  
 1—CARLOAD—STEEL DRUMS, suitable for grease and tallow, Ea. ....1.25  
 1—SMOKE MAKER, Drying Systems, used 10 days .....345.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

**BARLIANT AND COMPANY**



7070 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

## SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

ADDITIONAL CLASSIFIED ADVERTISING ON PAGE 54



# Meat and Gravy

William Best, 30-year-old Baltimore, Md., resident, was given a 30-day jail sentence last month after his plea that he wanted to play Robin Hood and combat high prices failed to impress the judge into overlooking Best's theft of a \$3.50 smoked shoulder from a local meat market. The defendant explained that a lot of people are hungry and he had planned to give everyone who needed it a sandwich.



Governor Val Peterson of Nebraska was surprised to learn recently that his "namesake," a spotted Poland-China pig, had walked off with top honors at the Scotts Bluff (Nebr.) County Fair. Samona Mae Peterson, 13-year-old farm girl and no relative of the governor's, had named her pet animal after the chief executive.



A new twist in forced ventilation was used at the recent Ross county, O., annual fair to prevent deaths among the animals resulting from the intense heat. Two airplanes were kept busy all day long supplying air conditioning for the hogs to be exhibited. The crafts' propellers fanned the porkers all during the judging.



About 90 hunters will be provided an opportunity to try their luck for bear in the 198,500 acre Apalachicola National Forest this fall. The preserve was opened to bear hunters for the first time last year and only two animals were brought down by more than 60 hunters. This year the hunt season will be extended to 18 days because of recent damage by the bears to hogs and apiaries.



Twenty-four young pure-bred ewes and rams assembled by the Producers Livestock Cooperative Association from Ohio's leading sheep breeders, were recently sent to Yugoslavia to help rebuild that country's depleted livestock population. Five ewes and two lambs from each of four breeds made up the shipment.



Even the armed forces are feeling the current boom in living costs. The U.S. Army recently announced that meals for soldiers between October, 1946 and July, 1947 had risen about 49 per cent. The daily field ration now costs about 98c per man.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



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